



Hi everyone. Here's the recipe from that Good Housekeeping book. One note: on Step 7, it won't be completely melted after 5 minutes. I usually go 10 minutes and then cover the edge of the crust to keep from burning. Enjoy!

188 · TARTS

## PEARS AND CREAM TART

 10 servings  
 Begin about 3 hours before serving or early in day

*1 teaspoon ground cinnamon*  
*1/4 teaspoon ground nutmeg*  
*3/4 cup plus 3 tablespoons sugar*  
*1 cup heavy or whipping cream*  
*2 large egg yolks*  
*1 1/2 cups all-purpose flour*  
*1/4 teaspoon salt*  
*6 tablespoons margarine or butter (3/4 stick)*  
*1 29-ounce can sliced pears*



**1** In small bowl, with fork, mix cinnamon, nutmeg, and  $3/4$  cup sugar; set aside.

**2** In another small bowl, with wire whisk or fork, beat heavy or whipping cream with egg yolks until blended; refrigerate.

**3** Preheat oven to 400°F. Prepare pastry: In medium bowl, with fork, stir flour, salt, and 3 tablespoons sugar. With pastry blender or two knives used scissor-fashion, cut margarine or butter into flour mixture until mixture resembles coarse crumbs. (Mixture will be very dry and crumbly.)

**4** With hand, firmly press mixture onto bottom and up side of 10-inch pie plate.



**6** Over pear slices in tart shell, evenly sprinkle cinnamon-sugar mixture.



**5** Drain pears; pat dry with paper towels. Arrange pear slices, fanning slightly, on bottom of tart shell.



**7** Bake tart 5 minutes until cinnamon-sugar mixture is melted.

**8** With pie plate still on oven rack, carefully pour cream mixture over pears.

**9** Bake tart 20 to 30 minutes longer until top is browned and knife inserted in center of filling comes out clean.

**10** Cool tart in pan on wire rack. Cover and refrigerate if not serving right away.