

ALMOND AND PEAR TART

Frangipane is a classic and delicious pastry filling that contains almond paste, sugar, eggs, butter, and flour. In this tart, the frangipane's sweet almond flavor complements the spicy sweetness of the pears.

MAKES

One 11-inch tart

CRUST

Vanilla Tart Dough (page 70), fitted into an 11-inch tart pan, blind baked, and cooled

INGREDIENTS	VOLUME	OUNCES
Almond paste	-	4
Sugar	½ cup	3.5
Unsalted butter, room temperature	½ cup (1 stick)	4
Large eggs	2	-
Lemon zest	1 tsp	-
All-purpose flour	½ cup	1.5
Pears, such as Anjou or Bartlett, ripe, peeled, halved, and cored	3	-
Honey	1 tbsp	-
Sliced blanched almonds, toasted (see page 30)	¼ cup	1

- 1 Preheat the oven to 350°F.
- 2 In the bowl of a stand mixer fitted with the paddle attachment, combine the almond paste and sugar and beat on medium speed until combined. Add the butter and mix until light and smooth. Add the eggs and zest in two stages, scraping down the bowl after each addition. Add the flour and mix to combine.
- 3 Pour the almond filling into the prepared tart crust. Smooth and level the filling with an offset spatula. Arrange the sliced pears over the filling.
- 4 Bake until the filling is golden brown, 30 to 35 minutes. Remove the tart from the oven and let cool slightly.
- 5 Drizzle the honey over the top of the tart and sprinkle with the almonds. Serve at room temperature.