

Dessert

Pear Tart

Gail Simmons - Top Chef: Just Desserts
Palm Beach Post - www.dashrecipes.com

Servings: 8

1/2 cup (1 stick) unsalted butter, softened
unsalted butter (for greasing pan)
juice of 1/2 lemon, divided
1 pound pears (Concorde or Anjou), cored and sliced 1/2-inch thick
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup sugar
2 tablespoons sugar
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon cinnamon

Butter a 9-inch springform pan. Squeeze half the lemon juice over the pears.

In a small mixing bowl, whisk together the flour, baking powder and salt.

With an electric mixer, cream 1/2 cup of the butter and one cup of sugar on medium until light and fluffy, about 3 minutes.

Beat in the eggs, one at a time.

Beat in the vanilla.

Beat in the flour mixture on low until the batter just comes together.

Spread the batter in the pan. Wrap and chill for at least 20 minutes.

Preheat the oven to 375 degrees.

Arrange the pears in tight concentric circles on top of the dough.

Squeeze the remaining lemon juice evenly over the pears.

In a bowl, mix two tablespoons of sugar with the cinnamon. Sprinkle over the pears.

Bake for 45 to 55 minutes or until the edges are golden and the center is set.

Cool the tart in the pan for 10 minutes.

Run a sharp knife around the edges. Remove the sides of the pan.

Per Serving (excluding unknown items): 237 Calories; 7g Fat (26.9% calories from fat); 3g Protein; 41g Carbohydrate; trace Dietary Fiber; 69mg Cholesterol; 213mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 2 Other Carbohydrates.