

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Fresh Asian Pear Tarts

Ingredients for the Tart dough:

1 package of (boxed) Sugar Cookie Mix
1 stick of butter, softened
1 Tbls flour
1 egg

Ingredients for the Tart filling:

1 large pear, small dice
2 Tbls sugar
1 tsp ground cinnamon
1/4 tsp ground ginger
1/8 tsp ground clove
1 Tbls butter, melted
1 tsp Asian pear table wine or dessert wine

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Steps:

In a sauce pan, combine all ingredients for tart filling and bring to a simmer. Simmer until pears are tender. Allow to cool.

Mix tart dough according to the recipe on the package for cutout cookies. Once dough is mixed, use a tablespoon and separate dough to make into a ball. Form 1 inch ball of dough and place into tart pan. Tamp dough to form a depression for the filling

When all tart cups are made and tamped, use a teaspoon and fill each tart with filling.

Bake at 350 degrees for 10 to 12 minutes or until tart shells are golden brown.

- DiAnna Chappelle

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