

Subarashii Kudamono Asian Pear Tart

1/2 cup (1 stick) unsalted butter, plus more for the pan, at room temperature

1 cup all-purpose flour, plus more for your fingers

1/4 teaspoon baking powder

1/2 cup sugar, plus 1 1/2 Tablespoons

1 large egg

4-5 Subarashii Kudamono Asian Pears, peeled and sliced

1 1/2 teaspoons ground cinnamon

1/4 cup apricot jam

1 Tablespoon fresh lemon juice

Whipped cream (optional)

Heat oven to 350 F

Butter tart pan

Combine the flour and baking powder in a medium bowl and set aside.

Cream the butter and 1/2 cup sugar at high speed in the large bowl of an electric mixer. Lower the speed to medium, add the egg, and beat until incorporated. Gradually add the flour mixture until fully mixed. The dough will be very soft.

Push the dough into the pan with floured fingers to form an even crust. Arrange the pear sliced on top. Sprinkle with the cinnamon and the remaining sugar.

Bake until the crust is golden brown, about 45 minutes; let cool.

Heat the apricot jam and lemon juice in a small saucepan over medium-low heat, mixing until combined. Remove from heat and brush gently over the entire tart. Serve with the whipped cream, if desired. Serves 8