

Easy Rustic Pear Tart

I'm not much of a dessert maker. I usually leave that to my husband who has a way with sugar and flour. But he's not a fan of fruit desserts, so if I have a craving, I'm on my own. Although you can certainly use apples for this tart, I thought I'd give pears a try. They just don't get the same adoration that apples do, but I think they deserve it.

INGREDIENTS

1 sheet frozen puff pastry, thawed

3 large pears, thinly sliced

4 tbsp maple syrup

2 tbsp unsalted butter, melted

1/4 tsp ground cinnamon

pinch nutmeg

$\frac{1}{2}$ teaspoon salt

1 tsp flour

Chopped pecans for topping

Ice cream (optional/preferably vanilla based)

PREPARATION

Preheat oven to 400F.

Roll out the thawed puff pastry dough into a 10 inch by 12-inch rectangle. Using an 8 x 11 rectangular tart pan, place the dough inside the pan. Gently push the dough into the sides of the pan trying not to stretch the dough too much. You'll have some excess on the sides, so fold that into the edges. Run a rolling pin over the top of tin to cut off any more

excess. Use your fingers to neaten up the edges.

In a bowl mix together the maple syrup, melted butter, cinnamon, nutmeg, salt and flour. Then toss the sliced pears in the mixture.

Line the pears on the pastry as neatly as you can.

Bake for 30-40 minutes or until the edges are golden brown.

Remove from the oven and let cool on the baking sheet for 10-15 minutes.

For garnish, sprinkle with pecan pieces and place a scoop of your favorite vanilla based ice cream on top.