



## Pear Tart Recipe

### Description

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I love pretty desserts that look like you spent a lot of time making them. This pear tart is one of those desserts, but it can be made in 30 min. or so start to finish. The hardest part of this tart was cutting the pears really thin. Had I used a [mandoline](#) slicer it probably would have been easier and my slices would have been more uniform.

I came across this recipe in HyVee Seasons Magazine. The whole family loved it, and I love that it's easy. I halved the recipe because it was just for my family of four and the recipe makes 18 squares. This tangy pear tart would be perfect for a fall gathering with friends. Your friends will be impressed. Let me know if you try it.

Linking to: [Time To Sparkle Link Party](#), [Live Laugh Linky Thursday](#), [Inspire Me Please Link Party](#), [Friday Flash Blog](#), [Strut Your Stuff Saturday](#)

## Pear Tart

Recipe Type: dessert

Author: Dawn

Prep time: 15 mins

Cook time: 20 mins

Total time: 35 mins

Serves: 18

## Ingredients

- 1 box puff pastry sheets, thawed in refrigerator
- 3 whole pears, unpeeled, seeded and thinly sliced
- 3/4 cup apricot preserves
- 1 egg, whisked
- powdered sugar, optional

## Instructions

1. Preheat oven to 450 degrees.
2. Cut each puff pastry sheet into 9 squares and place on parchment-lined cookie sheet.
3. Top each square with several pear slices.
4. Heat apricot preserves for 30 seconds or until warmed and spreadable. (It will be a little chunky)
5. Spread apricot preserves over pear slices.
6. Brush edges of pastry with egg
7. Bake for 18 to 20 min or until puff pastry is golden brown.
8. Cool and sprinkle with powdered sugar if desired.

Serving size: 1 Calories: 170 Fat: 8 Saturated fat: 2 Carbohydrates: 23 Sugar: 9 Sodium: 140 Fiber: 1 Protein: 2 Cholesterol: 10mg

## Date Created

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