



**Nova Scotia  
Apples**  
*Pick An Original*



## Elegant Pear Tart

### Pastry:

- 1/4 cup margarine or butter, softened
- 2 tbsp sugar
- Dash salt
- 1/2 tsp grated lemon peel
- 1/2 tsp vanilla
- 1 egg yolk
- 3/4 cup all purpose flour
- 1/4 cup finely ground blanched almonds

Heat oven to 375 F. In medium bowl combine margarine, sugar and salt. Beat at medium speed until fluffy. Add lemon peel, vanilla and egg yolk. Beat until smooth. Stir in flour and almonds, blending well. Press pastry in bottom and up sides of ungreased 10 inch tart pan or 9 inch springform pan. Bake for 10 minutes; cool.

### Filling:

- 2 tbsp red currant jelly\*
- 1/2 cup all purpose flour
- 3 tbsp sugar
- 1/4 cup margarine or butter, softened
- 1/2 tsp grated lemon peel
- 1/2 tsp almond extract
- 4 oz pkg. cream cheese, softened
- 1 egg
- 5 pear halves, peeled and cored
- 2 tbsp red currant jelly\*
- 1 cup fresh whole raspberries or strawberries

Brush cooled pastry with 2 tbsp currant jelly. In medium bowl combine flour, sugar, margarine, lemon peel, almond extract, cream cheese and egg. Beat 1 minute at medium speed. Pour filling over pastry. Arrange pear halves on top with round side up and narrow ends to the center. Bake at 375 F for 25 - 35 minutes or until center is set. Cool.

Arrange berries in rows between the pear halves. Melt 2 tbsp currant jelly in small saucepan over medium heat. Brush top of tart and fruit with jelly. Store in refrigerator.

\* or red crab-apple or red raspberry jelly

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