

LEMON AND THYME PEAR TART WITH AN APRICOT GLAZE

INGREDIENTS:

- 1 LEMON
- 1 CUP ALL-PURPOSE FLOUR
- 1/4 TSP BAKING POWDER
- 1/2 CUP BUTTER
- 1/4 TSP SALT
- 1/2 CUP SUGAR
- 1 LARGE EGG
- 3 SMALL PEARS
- 1/4 TSP GROUND CINNAMON
- 1/4 TSP GROUND GINGER
- 2 TBSP APRICOT PRESERVE
- 4 FRESH THYME SPRINGS. TORN INTO SMALL PIECES



HOW TO PREPARE:

STEP 1:

Heat oven to 350°F. Lightly coat 14" by 4" tart pan with removable bottom with nonstick cooking spray. From lemon, grate 1/2 teaspoon zest and squeeze 1 tablespoon juice; set juice aside. In medium bowl, whisk together flour, lemon zest, baking powder and salt.

STEP 2:

In large bowl, with electric mixer on medium speed, beat butter and 1/2 cup sugar until light and fluffy, about 3 minutes. Reduce speed to low; beat in egg. Gradually add flour mixture, mixing until incorporated (dough will be very soft)..

STEP 3:

Transfer dough to prepared tart pan; with floured fingers, push dough evenly into bottom and up sides of pan.

STEP 4:

Arrange pear halves, cut sides down, alternating top-to-bottom. Sprinkle with cinnamon, ginger and remaining 1 tablespoon sugar. Bake until crust is golden brown, 55 to 65 minutes; let cool on wire rack.

STEP 5:

In small microwave-safe bowl, combine apricot preserves and lemon juice. Microwave 30 seconds or until bubbling; mix to combine. Brush gently over entire tart; sprinkle with thyme to serve.

PREP TIME: 25 mins

COOK TIME: 1HR 5 mins

SERVINGS: 8