

Taste of Home



## Pear Tart

★★★★★

*My sister-in-law brought this pretty pastry to dinner one night, and we all went back for seconds. It is truly scrumptious. —Kathryn Rogers, Suisun City, California*

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**TOTAL TIME:** Prep: 15 min. Bake: 25 min. + chilling

**YIELD:** 12 servings.

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## Ingredients

3 tablespoons butter, softened

1/2 cup sugar

3/4 teaspoon ground cinnamon

3/4 cup all-purpose flour

1/3 cup finely chopped walnuts

### FILLING:

1 package (8 ounces) reduced-fat cream cheese

1/4 cup plus 1 tablespoon sugar, divided

1 large egg, room temperature

1 teaspoon vanilla extract

1 can (15 ounces) reduced-sugar sliced pears, drained well and thinly sliced

1/4 teaspoon ground cinnamon

## Directions

1. Preheat oven to 425°. Beat butter, sugar and cinnamon until crumbly. Beat in flour and walnuts. Press onto bottom and up sides of a 9-in. fluted tart pan with a removable bottom coated with cooking spray.

2. For filling, beat cream cheese and 1/4 cup sugar until smooth. Beat in egg and vanilla. Spread into crust. Arrange pears over top. Mix cinnamon and remaining sugar; sprinkle over pears.

3. Bake 10 minutes. Reduce oven setting to 350°; bake until filling is set, 15-20 minutes. Cool 1 hour on a wire rack. Refrigerate at least 2 hours before serving.



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