

PEAR TART

The Cooks Next Door

3 Tb. butter, melted
3/4 c. plus 1 Tb. sugar, divided
3/4 c. all-purpose flour
1/3 c. finely chopped pecans
1 package (8 oz.) regular or reduced-fat cream cheese
1 egg
1 tsp. vanilla extract
1 1/4 tsp. ground cinnamon, divided
1 large pear, cored and thinly sliced (you can peel if you want)

Preheat oven to 425 degrees. Grease a tart pan with removable bottom (about an 8-9 inch tart pan). In a small mixing bowl, use a fork to combine melted butter, 1/2 c. of sugar, flour and nuts until crumbly. Press onto the bottom and up the sides of the fluted tart pan.

In another mixing bowl, beat cream cheese until smooth. Beat in 1/4 c. sugar, egg, vanilla, and 1/4 tsp. cinnamon; spread over the crust. Arrange pears over cream cheese mixture. Combine the remaining 1 tsp. cinnamon and 1 Tb. of sugar; sprinkle over pears.

Bake at 425 degrees for 10 min. Reduce heat to 350 degrees; bake 15-20 min. longer or until filling is set. Cool for 1 hr. on a wire rack. Refrigerate for at least 2 hrs. before serving. Remove sides of pan and slice. Yield: 8-10 servings.