

Cranberry Pear Tart

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/pear-recipe-thanksgiving-dessert>

Ingredients:

- 1 large egg yolk
- 1 tablespoon half and half
- 1/2 teaspoon vanilla extract
- 1 1/2 cups all purpose flour
- 3 tablespoons granulated sugar
- 1/2 teaspoon salt
- 1/2 cup unsalted butter cold, cut into 1/2-in. cubes
- 1/3 cup walnuts toasted and finely chopped, I use the food processor
- 3 pears large ripe, such as Anjou or Bartlett
- 2 cups fresh cranberries picked through and rinsed
- 1 tablespoon brandy
- 2/3 cup granulated sugar
- 2 teaspoons all purpose flour
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 1/8 teaspoon salt
- 1/3 cup all purpose flour
- 1/4 cup light brown sugar packed
- 1/8 teaspoon salt
- 2 tablespoons unsalted butter melted
- 1/4 teaspoon vanilla extract

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 130 grams
3. Cholesterol: 130 milligrams
4. Fat: 38 grams

5. Fiber: 9 grams
6. Protein: 9 grams
7. SaturatedFat: 19 grams
8. Sodium: 460 milligrams
9. Sugar: 72 grams

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