

Southern Comfort Pear Almond Frangipane Pie

Yield: 8 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-comfort-whiskey-sour-recipe>

Ingredients:

- 2 cups all purpose flour
- 1 teaspoon kosher salt or sea
- 2/3 cup unsalted butter 1/2 cup + 3 tablespoons, cold
- 3 tablespoons cold water
- 3 tablespoons southern comfort
- 4 9/16 tablespoons unsalted butter 1/4 cup or 1/2 stick, at room temperature
- 6 tablespoons granulated sugar 1/4 cup plus two tablespoons white
- 2 large eggs
- 1 vanilla bean
- 2 tablespoons southern comfort
- 1 teaspoon vanilla extract
- 1/2 teaspoon sea salt
- 1 1/3 cups almond meal scant 1 cup, or almond flour
- 3 pears large ripe, Comice or Anjou preferably
- 2 tablespoons apricot jam
- 1 tablespoon southern comfort

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 110 milligrams
4. Fat: 31 grams
5. Fiber: 5 grams
6. Protein: 8 grams
7. SaturatedFat: 15 grams
8. Sodium: 470 milligrams
9. Sugar: 19 grams

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