

Red Angel Tarts

Serves 4

The Red Angel Pear is one of the best pears to make a tart with. This is a quick and easy recipe when you are having some people over and want to make a quick dessert or even a quick brunch!



What you will need

- 1 Red Angel pear
- 1 sheet of frozen puff pastry
- 1/2 cup of brown sugar
- 1 tsp of cinnamon
- 2 tbs of soft butter
- 1 tbs of apricot jam
- 2 tbs of water
- Vanilla ice cream

How to make it

- slice up your red angel in thin slices
- in a bowl combine the brown sugar and cinnamon
- lay out your puff pastry and cut into 4 squares
- spread butter in the center of each square (don't go to the edges)
- sprinkle half of the sugar mixture in the middle of each square (the butter should make it stick)
- get your pear slices and toss them in the left over sugar mixture and place in the center of the tart
- fold over the edges and using the back of a fork, stamp them so the edges stick (do this all around the tart)
- in a cup add in the water and the apricot jam and put it in the microwave for 1 minute (until jam has dissolved)
- with a brush, brush over the jam glaze all over the tart and place in the oven at 180 degrees for 15-20 minutes until golden brown
- serve with vanilla ice cream