



## Heavenly Almond Pear Tart

Serves 8

### Ingredients:

5 Tbsp. Unsalted Butter  
1 Mission® 12" Heat Pressed Flour Tortilla (10430)  
2 Tbsp. Corn Syrup  
3/4 cup Almond , ground  
7 oz. Almond Paste  
1 large Egg  
6 oz. Cream Cheese  
4 Pears (preferably D'anjou)  
1/3 cup Orange Liqueur  
3/4 cup Sugar  
1/4 cup All Purpose Flour  
Vanilla Ice Cream

### Directions:

1. Preheat oven to 375° F. Melt 2 tablespoons butter and brush both sides of the tortilla with the butter. Brush one side of the Mission flour tortilla with the corn syrup. Cover this side with the ground almonds and press into the tortilla. Place in a 9" cake pan (almond side up). Place an 8" cake pan on top of the tortilla to prevent the edges from curling in. Bake for 15 minutes and tortilla is golden brown. Allow to cool. Lower temperature to 350° F.
2. In a food processor, blend the almond paste until smooth. Add the egg and cream cheese and blend until smooth. Pour into the tart crust.
3. Peel and core the pears. Slice the pears into thin slices. Melt the remaining butter in a sauté pan over medium heat. Saute the pears and gently toss. Add the orange liqueur. In a small bowl combine the sugar and flour. Sprinkle over the pears and sauté for 3-4 more minutes.
4. Place pears on top of the cream cheese mixture. Bake until golden brown, about 35-40 minutes. Serve with vanilla ice cream.