Pear Almondine

Serves 6   **Prep 20 mins**   **Cooking 25 mins**   **Easy**

Ingredients

100g unsalted butter, room temperature

100g caster sugar

100g ground almonds

1 teaspoon cornflour

1 egg, medium, organic/free-range

1 teaspoon vanilla extract

8 pear halves, tinned or jarred

80g melted butter to brush the inside of the tart ring. Or use spray oil

1. Preheat the oven to 160°C Fan Plus. Place a tart ring, ± 18cm x 2cm, on a lined baking tray. Brush the inside of the tart ring with melted butter or a spray of oil. Line the inside of the tart ring with a little greaseproof paper & brush again with the melted butter or spray with oil.
2. Drain the pear halves, and slice them into quarters lengthways. In a large bowl, mix the softened butter with the castor sugar until evenly mixed and no lumps of butter remain.
3. Next add the ground almonds and egg and the cornflour – make sure they're well blended. Spoon the mixture into the cake tin, spreading it evenly.
4. Arrange the pear quarters evenly around the outside of the tart, resting them on top of the almond sponge mixture, & with the tip of each meeting in the middle. Scatter with almonds.
5. Bake the tart on the middle shelf of the oven for 25 - 35 minutes, until golden in colour.
6. Leave the cake to cool for 10 mins before removing it from the tin. To serve, dust with icing sugar.
7. Serving suggestion: Icing sugar, for dusting and a handful flaked almonds (for extra flavour, first toast them in a dry pan), if you like