

# Streusel topped cranberry – pear tart

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*From the Yale Appliance + Lighting Chef Series*

## **Ingredients:**

1 pie crust (homemade or store bought)

### **Filling:**

½ cup sugar

4 tsp. cornstarch

2 tsp. ground cinnamon

4 cups thinly sliced, peeled pears

¼ cup fresh or frozen cranberries

### **Topping:**

¼ cup sugar

¼ cup all purpose flour

2 tblsp butter, softened

## **Methods:**

1. Preheat oven to 375 degrees. Line a nine inch tart pan (with removable bottom) with pie crust.
2. In a large bowl, mix ½ cup sugar, the cornstarch and cinnamon. Add pears and cranberries; toss gently to coat. Pour into crust lined pan.
3. In a small bowl, mix all of the topping ingredients with fork until well blended. Sprinkle over filling.
4. Place tart on a cookie sheet. Place in oven and bake 45-55 minutes until the crust is a deep golden brown and pears are tender.
5. Serve warm or cool