



Cranberry Pear Tart



INGREDIENTS

	1 Serving	6 Servings	12 Servings
CRUST			
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 tsp	1/4 cup	1/2 cup
Shortbread cookie crumbs or graham cracker crumbs (finely ground)	1 Tbsp	6 Tbsp	3/4 cup
Sugar	1/8 tsp	3/4 tsp	1 1/2 tsp
Vegetable oil	1 tsp	2 Tbsp	4 Tbsp
Almond extract, optional	1-2 drops	1/4 tsp	1/2 tsp
Water, hot	1 1/2 Tbsp	1/2 cup + 1 Tbsp	1 cup + 2 Tbsp
FILLING			
Jellied cranberry	2 Tbsp	3/4 cup	1 1/2 cup
Water	3/4 tsp	1 1/2 Tbsp	3 Tbsp
Brown sugar	1/2 tsp	1 Tbsp	2 Tbsp
Lemon juice	1 tsp	2 Tbsp	1/4 cup
Cornstarch	1/2 tsp	1 Tbsp	2 Tbsp
Butter	1/4 tsp	1 tsp	2 tsp
Vanilla extract	1-2 drops	1/4 tsp	1/2 tsp
Pears, pureed and thickened*	2 1/2 Tbsp	1 cup	2 cups
Pan size**	Individual pie pan	8 or 9-inch tart pan	Two 8 or 9-inch tart pans

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⌚ 20 - 30 MINS

IDDSI LEVELS



NUTRITION

Serving Size:
1 portion
(about 1/4 cup)

Calories: 180

Total Fat: 6g

Saturated Fat: 1g

Cholesterol: 0mg

Sodium: 75mg

Total Carb: 29g

Dietary Fiber: 0g

Sugars: 17g

Added Sugars: 2g

Protein: 1g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 0% DV

Potassium: 0% DV

DIRECTIONS

CRUST

1. Generously coat pan(s) with non-stick cooking spray.
2. Combine cookie crumbs, sugar, and **THICK & EASY® Texture Modified Bread and Dessert Mix**. Add oil and almond extract (if desired) and stir until mixture resembles wet sand.
3. Add hot water to bread mixture and stir briskly until blended.
4. Pour crust mixture into pan(s).
5. Press to flatten and push crust onto sides of pan(s). (Use plastic wrap sprayed with cooking spray for easier handling of soft crust).
6. Place crust(s) in refrigerator or freezer for at least 2 hours or until firm.

FILLING

1. Combine jellied cranberry sauce and water in a saucepan; heat until melted.
2. Add brown sugar and stir until dissolved.
3. In a small bowl, stir together lemon juice and cornstarch until smooth.
4. Stir into melted cranberry sauce in pan.
5. Cook until mixture begins to boil and is thickened.
6. Remove from heat; stir in butter and vanilla extract.
7. Refrigerate filling until cooled; then spread cooled filling evenly into prepared crust(s).
8. Arrange pureed pears on top of cranberry filling. Pureed pears can be squeezed through a piping bag into shapes resembling pear slices. Or, place dollops of pears onto filling and swirl to create a decorative pattern.

If using **THICK & EASY® Frozen Pureed Shaped Pears**, cut pear portions into slices while still slightly frozen and arrange on top of tart.

9. Cover assembled tart lightly with plastic wrap and refrigerate or freeze until ready to serve.
10. Garnish with whipped topping and cut into portions. (Cut 6 slices per 8-9-inch pan.)
11. For ease in serving, cut and portion dessert while frozen. Thaw completely before serving.

*THICK & EASY® Frozen Pureed Shaped Pears can be used in place of manually thickened pears, if desired. Use 1 frozen pear portion for every 2 servings prepared. Cut pear portion into slices while still frozen and arrange on top of tart in a decorative pattern.

**Note: Recipe may be prepared using a variety of pan sizes and shapes, such as 4-inch individual tart pans, mini muffin or pie pans, 8-inch square pan for cranberry bars or dessert squares (yields 8 portions per pan) and dessert dishes (layer crust and fillings in dessert dish and garnish).