



Pear and Almond Tart Dairy and Gluten Free

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This is an easy nondairy and glutenfree recipe for a classic pear almond tart Sprinkle confectioners sugar on top if desired

Ingredients

- - 1 ¼ cups almond meal - ¼ cup gluten-free oat flour - ½ teaspoon gluten-free baking powder - 1 large egg
- beaten - ¼ cup maple syrup - 2 tablespoons coconut oil
- melted - 1 teaspoon vanilla extract - ¼ teaspoon sea salt - ¼ teaspoon almond extract - 1 ½ (16 ounce) cans pear halves
- drained and patted dry

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease the bottom of a tart pan with a removable bottom and line with parchment paper. Mix together almond meal
2. oat flour
3. and baking powder in a medium bowl. Whisk egg
4. maple syrup
5. coconut oil
6. vanilla
7. salt
8. and almond extract in a large bowl. Fold in almond meal mixture to form a sticky dough. Press dough into the prepared tart pan. Arrange pears on top. Bake in the preheated oven until golden brown
9. 22 to 25 minutes.