

# upclose & tasty

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## Raspberry & Pear Mini Tarts

*Inspired by Taste & Tell Blog*

### **Ingredients: Filling**

*3 medium pears, peeled and thinly sliced*

*½ cup sugar*

*2 tablespoons cornstarch*

*1 teaspoon ground cinnamon*

*1 teaspoon lemon zest*

*2 cups fresh or frozen raspberries*

**Note:** *I used fresh raspberries.*

### **Ingredients: Topping**

*½ cup all-purpose flour*

*½ cup packed brown sugar*

*1 teaspoon lemon zest*

*⅓ cup chopped macadamia nuts*

**Optional:** *I bought 2 boxes of pre-made pie crust at the market (1 box has two crusts), but you can make your own if you'd like.*

### **Preparation:**

- 1. Preheat oven to 425 degrees F.*
  - 2. Press the pre-made crusts into the bottom and up the sides of a 6 mini tart pans.*
  - 3. In a medium-sized bowl, combine the pears, sugar, cornstarch, cinnamon and lemon zest and lightly stir to combine.*
  - 4. Gently fold in the raspberries.*
  - 5. Pour the mixture into the prepared crusts and spread evenly.*
  - 6. Place the mini tart pans on a baking sheet and bake in the preheated oven for 20-25 minutes.*
- Note:** *Placing the tarts on the baking sheet helps catch any dripping juices so you don't have to clean your oven afterwards.*
- 7. Meanwhile, combine the flour, sugar, lemon zest and macadamia nuts.*
  - 8. Remove mini tarts from oven and sprinkle over the top of the filling.*
  - 9. Bake for an additional 15-20 minutes, or until the topping is browned and the filling is bubbly.*
  - 10. Remove from the oven and allow to cool for 10-15 minutes before serving.*

**Enjoy!**