

# Our State eats

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## Roasted Pear & Apple Tart

*Yield: 8 servings.*

- ½ cup packed dark brown sugar**
- ¼ cup butter, melted**
- 2 teaspoons fresh lemon juice**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon ground cardamom**
- ¼ teaspoon fresh nutmeg**
- 2 Golden Delicious apples, peeled, cored, sliced ¼-inch thick**
- 2 Anjou or Bartlett pears, cored, sliced ¼-inch thick (do not peel)**
- 1 (9 x 13-inch) sheet frozen puff pastry, thawed**
- Powdered sugar, for garnish**

Preheat oven to 425°. In a small bowl, combine brown sugar, melted butter, lemon juice, cinnamon, cardamom, and nutmeg. Spread onto a parchment-lined baking sheet. Top with sliced apples and pears. Roast for 15 minutes. Remove from oven and set aside.

Line a 9 x 13-inch baking sheet with parchment paper. Unfold puff pastry and place onto the baking sheet, pressing lightly to fit evenly in the corners of the pan. Using a paring knife, make a shallow cut around the border of the pastry, 1 inch from edges. Generously prick bottom of pastry with a fork. Bake for 10 minutes or until lightly golden.

Place apples and pears on top of pastry. Spoon any remaining sugar syrup over apples and pears. Bake 7 to 10 minutes more or until pastry is golden brown. Garnish with a dusting of powdered sugar just before serving.



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