

Blackcurrant Apple Pear Tart

- 1/2 c sugar
- 1 c unsalted butter, (2 sticks), room temperature
- 2 large egg yolks
- 1 1/2 c all-purpose flour
- 1/2 t ground ginger
- pinch of salt
- 4 small [baking apples](#), peeled, cored, chopped
- 4 small pears, peeled, cored, chopped
- 1/2 c [blackcurrant jam](#)

Using a knob of butter, grease an 11-inch tart pan with a removable bottom.

Combine sugar, butter, egg yolks, flour, ginger and salt in a food processor until the ingredients form a ball. If you prefer, combine the ingredients with your fingers.

Flour your hands, then fit the dough into the pan, spreading it around and up the sides in 1/2-inch thickness. Cover and refrigerate until ready to use.

When ready to prepare the tart, preheat the oven to 425 F.

Coat the bottom of the crust with half the blackcurrant jam. Add the apple and pear to the crust.

Bake the tart on a cookie sheet in the middle of the oven for 15 minutes. Reduce the heat to 350 F and cook for 45 more minutes or until the crust is browned.

Heat the remaining jam over low heat. Using a pastry brush, paint the fruit and exposed crust with the jam.

Let the tart cool, take it out of the mold, and serve on a platter. Serves 10 - 12.

Jittery Cook