

## French Style Apple, Pear and Mincemeat Tart



### Ingredients:

180 gms flour  
80 gms cold butter  
40 gms sugar  
¼ tsp salt  
3-5 tbsps cold water

### Filling:

2 medium sized apples  
2 medium sized pears  
2 tbsps lemon juice  
½ jar of mincemeat (fruit)  
2-3 tbsps of apricot jam

### Method:

1. Grease a 9" loose-bottomed tart pan.
2. Cut butter into small pieces and add to flour, sugar and salt in a mixing bowl.
3. Rub butter in until mixture resembles fine bread crumbs.
4. Add cold water in small amounts and gently mix to a soft dough. (Do not kneed.)
5. Wrap dough in cling film and refrigerate for 30 minutes.
6. Preheat oven to 180 degrees C.
7. Peel, core and thinly slice apples and coat in lemon juice to prevent oxidation.
8. Chop the pears into small pieces and also coat in lemon juice.
9. Roll out dough into a circle large enough to line the tart pan.
10. Lightly prick the dough to release air bubbles.
11. Spread the mincemeat over the dough base.
12. Place chopped pears in the middle of the dish.
13. Place apple slices decoratively around the pears.
14. Bake for 45 minutes or until the tart is lightly browned at the edges.
15. Warm the apricot jam in a microwave.
16. Glaze the hot tart with the jam discarding any apricot pieces.
17. Serve the pie warm or cold with fresh cream.

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