

Pretty Pear Gingerbread Tart

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 12

*1/2 cup shortening
1/2 cup sugar
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup molasses
1 egg
1 tablespoon vinegar
3 cups all-purpose flour
2 tubs (8 ounce ea) soft cream cheese
1/3 cup orange marmalade, melted
3 medium pears, peeled, cored and
very thinly sliced
1 to 2 tablespoons lemon juice*

Preparation Time: 25 minutes

Bake: 12 minutes

Preheat the oven to 375 degrees.

Grease a twelve-inch pizza pan. Set aside.

For the crust: In a large mixing bowl beat the shortening with an electric mixer on medium to high for 30 seconds. Add the sugar, baking powder, ginger, baking soda, cinnamon and cloves. Beat until combined, scraping the bowl occasionally. Beat in the molasses, egg and vinegar. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.

Press the dough into the prepared pan, building up the edge slightly. Crimp the edge as desired.

Bake about 12 minutes or until the edge is lightly browned. Cool on a wire rack.

Stir the cream cheese to soften. Spread the cream cheese over the crust. Carefully brush the melted marmalade over the cream cheese.

Brush the pear slices with the lemon juice. Arrange the pear slices in a decorative pattern on top of the tart.

Cover and chill for one to four hours.

Per Serving (excluding unknown items): 315 Calories; 9g Fat (26.4% calories from fat); 4g Protein; 55g Carbohydrate; 2g Dietary Fiber; 18mg Cholesterol; 110mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	315	Vitamin B6 (mg):	.1mg
% Calories from Fat:	26.4%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	68.6%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	5.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	9g	Folacin (mcg):	59mcg
Saturated Fat (g):	2g	Niacin (mg):	2mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	0
Cholesterol (mg):	18mg	% Daily Value*	0.0%
Carbohydrate (g):	55g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	1 1/2
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	110mg	Vegetable:	0
Potassium (mg):	324mg	Fruit:	1/2
Calcium (mg):	69mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	12mg		
Vitamin A (i.u.):	37IU		
Vitamin A (r.e.):	7 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	315	Calories from Fat:	83
% Daily Values*			
Total Fat	9g		15%
Saturated Fat	2g		12%
Cholesterol	18mg		6%
Sodium	110mg		5%
Total Carbohydrates	55g		18%
Dietary Fiber	2g		10%
Protein	4g		
Vitamin A			1%
Vitamin C			19%
Calcium			7%
Iron			13%

* Percent Daily Values are based on a 2000 calorie diet.