



Pear pie

This recipe, made possible by FunCakes, explains you how to make this delightful pear pie yourself! Make the base of cookie mix, then fill it up with slices of pears. A delicious fresh pie for every occasion!

Boodschappenlijstje



Patisse Wooden Brush 1,5cm

P02420
€2.09



Patisse Silver-Top Quiche Pan
Perforated Loose Bottom Ø24cm

P03572
€13.59



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Almond Paste 1:1 250g

F54400
€3.19

Other materials:

- 150 gram butter
- 1 eg
- 3 or 4 (Conference) pears
- Lemon juice
- 200 ml water
- 50 gram sugar

Preheat the oven on 175°C (convection oven 155°C). Mix 500 gram mix for cookies with 150 gram butter and 1 egg to a dough. Let the dough stiffen in the fridge for an hour.

Slice the pears and remove the core. Cut the pears in small slices and sprinkle some lemon juice over them.

Roll out the dough on bit of flour. Grease the baking pan with butter en cover the pan with the dough. Press the dough in the pan and remove the remaining dough.

Roll out 125 gram of almond paste thinly (the best way to do this is between two layers of plastic foil). Cover the dough with a thin layer of almond paste. Place the pear slices on top like roof tiles. You can even sprinkle some cinnamon or vanilla sugar on the pears.

Bake the cake in preheated oven in approx. 30 minutes. The cake is ready when the edges are golden brown. Let the cake cool down after baking.

For the jelly heat 200 ml water and 50 gram sugar till 40 degrees and stir 4 gram gelatin powder through it. Add the jelly with a brush to your cake and let the cake for approx. 2 hours stiffen in the fridge.

Tip: you can also replace a part of the water with juice.

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