

Streusel-Topped Cranberry-Pear Tart

Ingredients

Crust

1 box Pillsbury™ refrigerated pie crusts, softened as directed on box SAVE \$

Filling

1/2 cup sugar

4 teaspoons cornstarch

2 teaspoons ground cinnamon

4 cups thinly sliced, peeled pears (about 5 medium)

3/4 cup fresh or frozen cranberries

Topping

1/4 cup sugar

1/4 cup all-purpose flour

2 tablespoons butter or margarine, softened SAVE \$

1 Place cookie sheet on middle oven rack in oven to preheat; heat oven to 375°F. Place pie crust in 9-inch tart pan with removable bottom as directed on box for One-Crust Filled Pie.

DIRECTIONS:

Trim edge if necessary.

2 In large bowl, mix 1/2 cup sugar, the cornstarch and cinnamon. Gently stir in pears and cranberries. Spoon into crust-lined pan.

3 In small bowl, mix topping ingredients with fork until well blended. Sprinkle over filling.

4 Place tart on preheated cookie sheet in oven; bake 45 to 55 minutes or until crust is deep golden brown and pears are tender. Serve warm or cool.