

A SHAKE Recipe

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Apple & Pear Whiskey-Almond Custard Tarts

Important: Soak the fruit in the whiskey-vanilla syrup overnight. If you absolutely can't soak overnight, soak for at least 4-6 hours. The longer, the better.

- 2 apples
- 2 pears

Peel and thinly slice fruit into pieces approx. ¼-inch thick and ranging from ½- to 1-inch long.

For the whiskey-vanilla soaking syrup:

- 4 tablespoons whiskey or bourbon (divided)
- 3 tablespoons fresh lemon juice (divided)
- 6 tablespoons sugar (divided)
- 1 vanilla pod, seeded or 2 tablespoons vanilla extract (divided)

Make two batches of syrup (one for the pears, one for the apples), each using half of the called-for ingredient. (e.g. 2 tablespoons whiskey, 3 tablespoons sugar, etc.) The reason for this is so each batch of syrup is equally sweet, boozy, etc. If you're really lazy, you can do it all in one bowl and divide it, but you might not get the same mix in each batch of fruit. Add half of the scraped vanilla pod into each batch. Toss fruit lightly in the mixture and soak overnight in the refrigerator in a covered container.

For the crust:

- 2 packages graham crackers, finely ground (approx. 3 cups of crumb)
- 6 tablespoons sugar
- 6 tablespoons butter, melted

Preheat oven to 350°. Combine ingredients and press into tart pans. Be generous. Everyone loves graham cracker crust. Bake for 10-15 minutes until lightly browned.

For the filling:

- 1 8-ounce can almond paste
- ½ cup (1 stick) unsalted butter, cool but not cold
- 2 large eggs
- 3 tablespoons cornstarch
- 2 tablespoons whiskey

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Cream the butter and almond paste on medium in the bowl of a standing mixer (use the paddle attachment), until the mixture is light and fluffy, with no lumps, about 3 to 4 minutes. Add the eggs and beat until combined. Sprinkle the cornstarch over the mix and turn the speed to low. Add the whiskey slowly and beat until combined.

Fill each tart crust halfway with the almond custard. Starting in the center, working your way out, set apple and pear slices in alternating rows to imitate rose petals. About $\frac{1}{3}$ of the slice should be buried in custard; the rest should be sticking up.

Bake for 40 minutes at 350°, or until fruit and custard start to turn golden and the custard has puffed up around the fruit. Serve with ice cream.