



Makes one 9-inch tart
Preparation Time: 15 minutes
Cook Time: 45 minutes

INGREDIENTS:

- 1 cup cornmeal
- ½ cup rolled oats
- 2 tablespoons whole almonds
- ⅛ teaspoon sea salt
- 2 tablespoons almond butter
- 5 tablespoons pure maple syrup
- ¼ cup unsweetened, unflavored plant milk
- ¼ cup orange juice
- 1 tablespoon cornstarch
- 12 oz. red rhubarb, chopped into ½-inch pieces
- 1 pear, cored and chopped into ¼-inch pieces (1½ cups)
- 2 teaspoons grated fresh ginger

Rhubarb and Pear Tart

If you've got rhubarb, you've gotta try this pretty fruit tart! The subtle sweetness of pear perfectly balances the assertive tartness of [rhubarb](#), while freshly grated ginger adds depth, and a little maple syrup rounds out the sweet-tart flavor perfectly. The oil-free oat crust gets its richness from a handful of almonds ground with the rolled oats and some almond butter added at the end. We prefer using red rhubarb over the old-fashioned variety for its color and sweeter taste. Serve this toothsome rhubarb tart as it is, with [Vanilla Nice Cream](#), or [Aquafaba Whipped Cream](#).

Tips: To store, cover tart and store at room temperature for 1 day.

To make this gluten-free be sure to use certified gluten-free rolled oats.

For more inspiration, check out these tasty ideas:

- [Mixed Fruit Tartlets with Raw Date and Nut Crust](#)
- [Lavender and Lemon Tart](#)
- [Vegan Strawberry-Rhubarb Muffins](#)
- [Strawberry Rhubarb Oatmeal](#)

By Nancy Macklin, RDN

- 1 Preheat oven to 375°F. Line the removable bottom of a 9-inch tart pan with parchment paper.
- 2 For crust, in a food processor combine cornmeal, oats, almonds, and salt. Process until almonds are ground. Add almond butter and 2 tablespoons of the maple syrup. Pulse until well combined. With processor running, slowly add milk through feed tube until mixture starts to cling together and is moistened. Press mixture over bottom and up sides of the prepared pan. Bake 10 minutes.
- 3 Meanwhile, in a medium saucepan whisk together orange juice, the remaining 3 tablespoons maple syrup, and the cornstarch. Add rhubarb, pear, and ginger. Cook and stir over medium 3 to 4 minutes or just until mixture begins to thicken.
- 4 Pour fruit mixture into partially baked crust. Bake 45 to 50 minutes or until fruit is soft and filling is thickened. Cool completely before serving.