

Plum Tart Recipe

Ingredients:

Pastry for 11-inch tart

1 tube or can (7 to 8 ounces) almond paste, crumbled

4 tablespoons butter or margarine, softened

1/2 cup sugar

1/4 teaspoon salt

2 large eggs

2 teaspoons vanilla extract

1/4 cup all-purpose flour

1 1/4 pounds ripe plums (5 large), pitted and each cut into 6 wedges

Ingredients for 11-inch Tart Pastry:

1 1/2 cup all-purpose flour

1/2 teaspoon salt

1/2 cup cold butter or margarine (1 stick), cut into pieces

2 tablespoons vegetable shortening

3 to 4 tablespoons ice water

Directions for 11-inch Tart Pastry:

In a large bowl, combine the flour and salt. With a pastry blender or two knives used 'scissor-fashion', cut in the butter and shortening until mixture resembles coarse crumbs. Sprinkle in ice water, 1 tablespoon at a time, mixing lightly with a fork after each addition, until the dough is just moist enough to hold together.

Shape the dough into a disk; wrap in plastic wrap. Refrigerate 30 minutes or up to overnight. (If chilled overnight, let stand 30 minutes at room temperature before rolling.) On a lightly floured surface, with a floured rolling pin, roll the dough into a 14-inch circle. Ease the dough into the 11-inch tart pan with removable bottom. Fold overhang in and press the dough against the side of the pan so it extends 1/8 inch above the rim. Refrigerate or freeze until firm, 10 to 15 minutes. Fill and bake as directed in recipe. Makes enough pastry for one 11-inch tart shell.

Directions for Plum Tart:

Prepare pastry dough as directed above. Preheat oven to 375 degrees F. Use dough to line 11-inch tart pan with removable bottom. Refrigerate or freeze until firm, 10 to 15 minutes. Line tart shell with foil; fill with pie weights or dry beans. Bake 15 minutes. Remove foil with the weights; bake until golden 4 to 5 minutes longer. If the shell puffs up during baking, gently press it down with the back of a spoon.

Meanwhile, in a large bowl, with a mixer at low speed, beat the almond paste, butter, sugar, and salt until almond paste is crumbly. Increase speed to medium-high and beat until well blended, about 3 minutes, frequently scraping bowl with a rubber spatula. (There may be some tiny lumps.) Add eggs and vanilla; beat until smooth. With a wooden spoon, stir in the flour. Pour almond-paste mixture into the warm tart shell. Arrange plums in concentric circles over filling. Bake

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until golden, 50 to 60 minutes. Cool in pan on wire rack. When cool, carefully remove the side of the pan. Makes 12 servings.