

Plum and Almond Frangipane Tart

Plums are so much better today than when I was a kid. There are so many varieties - you can use pluots of different varieties or use just one. OR make this tart with other fruit...apricots, peaches, pears, apples or berries. You can grind whole almonds with sugar or use almond meal. If you like marzipan, you will love this tart. If you don't have a tart pan, use a large pie pan, half the recipe and put in a small pie tie or double the recipe and put in a 12 x 17 baking sheet.

Tart Shell

1 ½ cups flour
¼ cup sugar
¼ teaspoon salt
½ cup butter (1 stick) cold
1 egg

½ cup almond meal OR whole almonds
½ cup sugar
3 eggs
½ tsp. vanilla
¼ tsp almond extract
2 Tbs flour
6 plums, any variety, pitted and sliced

Filling

½ cup butter (1 stick) softened

- 1 Combine flour, sugar and salt in the bowl of a food processor. Roughly slice butter stick into 1/4" pieces and add to bowl. Pulse 5 or 6 times or until the butter is the size of small peas. Add egg and pulse a few more times until the egg is distributed. Place a piece of plastic wrap on the counter and dump mix onto it. Gather up edges and form dough into a disc, pressing the dough together with the plastic wrap.
- 2 Place dough in the center of an 11-inch tart shell and cover with the plastic wrap. Using the plastic wrap, push the dough into the shell and up the sides evenly. Use a small rolling pin or small dowel to make it evenly flat if you have one. Refrigerate until filling is made.
- 3 Prep plums by pitting and slicing them ¼ inch thick. Set aside
- 4 Make filling. If you use whole almonds, you will need to grind them in the food processor bowl with the sugar until fine. OR put the almond meal and sugar in the bowl. Next add softened butter and process until it forms a ball in the bowl. Add eggs, vanilla, almond extract and flour. Process until all is combined.
- 5 Pour filling into tart shell. Top with overlying plum slices, peeling up. Place tart pan on a baking sheet and bake in 350° oven for 35-40 minutes or until filling is a golden brown color.

Servings: 12

Preparation Time: 30 minutes

Cooking Time: 35 minutes

Total Time: 1 hour and 5 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 320 calories, 177 calories from fat, 20.2g total fat, 111.2mg cholesterol, 74.3mg sodium, 139.3mg potassium, 30.6g carbohydrates, 1.7g fiber, 16.2g sugar, 5.5g protein.

Source

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