

Apricot Almond Paste Tart

Ingredients:

Crust:

1 cup all-purpose flour
½ cup sliced almonds, almond meal, or almond flour
¼ cup of granulated sugar
8 tablespoons (1 stick) unsalted butter cold
Pinch of salt

Filling:

10-12 apricots (approximately 1 lb.) cut into slices
1 tablespoon cornstarch
¼ cup granulated sugar

Topping:

4 oz. marzipan, almond paste
¼ cup sliced almonds
½ cup light brown sugar
1/3 cup flour
4 tablespoons butter cold

Note:

1. The crust needs to chill in the refrigerator for at least 1 hour (and up to overnight) so plan accordingly.
2. I used a 9" tart pan with a removable base for this recipe

To make the crust, put the flour, almonds, sugar, and salt in the bowl of your food processor and pulse a couple times. Now chop the butter into big chunks and toss it with the flour mixture, pulsing 15 times or so until you see the mixture start to come together. Dump the entire bowl into

your tart pan and using your fingers push it into the sides until you get an even layer. Then chill the shell for 1 hour at least.

While the crust is chilling make the topping. Toss all the ingredients except the butter into the food processor to mix. Pinch the butter and add unequal pieces to the mixture. Set aside.

Preheat the oven to 400°

Pierce the crust with a fork to keep it from bubbling. Bake for 15-20 minutes or until golden. Turn the oven down to 375° and let the crust cool.

To make the filling, toss the sliced apricots with the cornstarch and sugar. When the crust is cool to the touch add the apricot filling and top with the marzipan evenly across the top of the tart. Bake for 25-30 minutes until golden.

Adapted from David Lebovitz's cookbook *Ready for Dessert*