

Apricot and Cherry Marzipan Tart

Recipe: Sweet by Nurture

Serves 8

Adapted from David Lebovitz

Ingredients for dough:

- 6 tablespoons unsalted butter cut into 3 equal pieces
 - 1 tablespoon unflavored oil, canola, grapeseed
 - 3 tablespoons water
 - ¼ teaspoon sea salt
 - 1 tablespoon granulated sugar
 - 1 cup plus 2 tablespoons all-purpose flour
1. Put the butter, oil, and water in a medium saucepan over low heat stirring until melted and bubbling—watch that it doesn't burn. Take the pan off the heat and add the sugar and salt; combine with a wooden spoon.
 2. Next, add the flour and mix until the dough is smooth. Spoon out the dough into 9" tart pan with a removeable bottom.
 3. Once the dough (just a couple minutes) is cool enough to handle, spread it out in an even layer, pressing it into the sides and bottom of the pan with your fingers.
 4. If you have any excess dough hanging over the edge of the tin (I didn't), place the rolling pin on the top of the pan and roll it across the entire shell, to even out the edges.
 5. Prick all over with a fork and put into the freezer until your oven is preheated.

Preheat Oven to 400°

1. When the oven is ready, put the tart shell on a baking sheet and bake for 7-8 minutes.
2. Check to see if the shell has puffed up in the pan, if it has, very gently prick another couple of holes in it to let the steam out. Bake another 8-10 minutes, or until golden.
3. Place on a cooling rack.

While the shell is cooling, make the filling.

Filling:

- 1 lb. apricots washed, halved, and pitted (if larger, like mine, you can quarter them)
- $\frac{3}{4}$ cup cherries, washed, halved, and pitted (12-15)
- $\frac{1}{4}$ cup granulated sugar
- 1 tablespoon cornstarch

Combine the sugar and cornstarch in a large bowl, toss with the fruit and set aside while making the topping.

Preheat oven to 375°

Topping:

- $\frac{1}{2}$ cup light brown sugar
- $\frac{1}{3}$ cup scant crumpled marzipan
- $\frac{1}{2}$ cup all-purpose flour
- 4 tablespoons cold butter diced

1. Combine the sugar and the flour, whisking until smooth. Add the crumpled marzipan. Next rub the butter into the mixture so that you have a crumb topping.
2. Spoon the fruit mixture into the completely cooled tart shell and sprinkle with the topping.
3. Place on a cookie sheet and bake for 30-40 minutes until golden and bubbling. If it starts to get too brown on top, you can loosely place a piece of tin foil over the top. Let the tart rest at least

20 minutes before serving.