

## Seasonal Eating



# Cherry Frangipane Tart

### Tart Dough:

1 cup butter, softened  
1 cup powdered sugar  
1 egg yolk  
1 teaspoon salt  
2 1/4 cups flour

In a stand mixer, cream butter, sugar, egg yolk and salt until smooth. Add flour and slowly mix until dough is uniform. Turn dough out and using your hands, form into two discs. Wrap and chill dough 15-30 minutes. Roll one disc of the chilled pastry between two sheets of parchment paper to an 11" circle and place in a 9" removable bottom tart pan. Press the sides into the flutes and cut off excess dough around the top. Chill 30 more minutes in the pan. Line with crinkled up and flattened parchment paper and fill with pie weights (or beans). Bake at 400 degrees for 5 minutes. Reduce heat to 350 degrees and continue to bake for 10 minutes. Remove weights and paper and bake another 5-10 minutes until the center of the bottom is lightly browned (may need to cover edges with foil to prevent over browning). Let cool. (You can freeze the other round to use later.)

### Filling:

1 cup slivered almonds  
1 tablespoon flour  
1/2 cup sugar  
1/2 cup butter, softened  
2 eggs  
1 teaspoon almond extract  
1 1/2 cups pitted and halved red cherries

In a small food processor, grind the almonds, flour and sugar together until finely ground. Place in a stand mixer bowl and add butter, mixing well. Add eggs and almond extract and mix until smooth and creamy. Spread into tart shell. Top with a single layer of cherries, cut side down. Bake at 375 degrees until golden, 30 -40 minutes (may need to put foil around edges to prevent crust from over-browning). It will be browned on top and a toothpick will come out clean. Let cool slightly and then place on a large can and remove ring. Let completely cool. Store in the refrigerator but let come to room temperature to serve.