

## Cherry & Almond Tart

2 cups all-purpose flour  
4 oz butter, cut into pieces  
1/2 cup powdered sugar  
2 large egg yolks  
1 Tbs iced water

### HERRY FILLING

2 cups sliced almonds  
6 oz butter softened  
1 cup sugar  
2 large eggs  
1 tsp almond extract  
14 oz dark cherries, drained pitted  
10 oz peaches pitted and chopped  
1/4 cup powdered sugar



- 1 Combine all ingredients in the large bowl of a food processor until mixture just starts to form a soft dough. Remove from processor & press mixture together to form a disc. Wrap in plastic wrap & chill for 30 minutes.
- 2 Roll dough on a floured, smooth surface. Until it's large enough to fit a 9-inch pan with a removable base.
- 3 Grease the tart pan & lift the pastry into it. If any pastry tears, just patch it back together. Lightly press the pastry into the pan. Trim the edge. Chill for 30 minutes.
- 4 Preheat oven to 400F placing a baking sheet on the bottom or second to the bottom rack in the oven.
- 5 Line the pastry case with parchment/non-stick baking paper. Half fill with uncooked rice, dried lentils or pastry weights. Bake for 15 minutes.
- 6 Carefully remove the paper & rice/lentils & bake for 7 to 10 minutes or until the base is crisp & golden brown. Remove from oven; reduce oven temp to 325F leaving the baking sheet in the oven.
- 7 To make the filling: While the pastry shell cools, process 2 cups of almonds until very finely chopped. Cream the butter & sugar in a bowl of electric mixer until light & fluffy. Add eggs one at a time, beating after each addition.
- 8 Add almond extract & salt; beat until well combined. Stir in the finely chopped almonds.
- 9 Scatter cherries and peaches into pastry shell. Dollop in filling & smooth top, allowing some of the cherries to show. Sprinkle the top with some extra sliced almonds. Bake for 1 hour 10 minutes or until top is golden brown & filling is set. Serve warm or cold dusted with icing sugar.

Servings: 10 Yield: 10

### Degree of Difficulty

Degree of Difficulty: Easy Oven Temperature: 400°F

### Cooking Times

Preparation Time: 40 minutes Cooking Time: 60 minutes  
Inactive Time:  
Total Time: 1 hour and 40 minutes

### Nutrition Facts

Serving size: 1/10 of a recipe (13.5 ounces).  
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.  
Nutrition information calculated from recipe ingredients. One of the recipe's ingredients was not linked. This ingredient is not included in the recipe nutrition data

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Calories 426.58 Calories From Fat (70%) 300.42 % Daily Value Total Fat 34.12g 52% Saturated Fat 20.77g 104% Cholesterol 177.6mg 59% Sodium 108.36mg 5% Potassium 128.4mg 4% Total Carbohydrates 23.17g 8% Fiber 0.7g 3% Sugar 3.39g Protein 7.49g