

# Eli's Farmer's Market Plum Tarts



## I n g r e d i e n t s :

To make 12 - 3 inch tarts

- 1 recipe All Butter Streusel
- 1 recipe Almond Frangipane Batter
- 15 fresh ripe plums from your local Farmers' Market or supermarket
- 1 cup granulated sugar
- 12 - 3" tart pans

## A l l B u t t e r S t r e u s e l :

- 1 cup Butter, salted cut into cubes
- 1/3 cup powdered sugar
- 2 egg yolks
- 1 T. Heavy Cream
- 1 t. pure vanilla extract
- 2 1/2 cups All Purpose Flour

## D i r e c t i o n s :

In a bowl cream together butter and powdered sugar. Cream in yolks, cream and vanilla until incorporated. Cut the butter mixture into Flour just until a crumbly pea sized streusel forms.

OVER

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## Almond Frangipane:

1/2 cup Butter, salted, cut into cubes

3/4 cup granulated sugar

2 large eggs

1 1/2 cups Almond Meal (ground almonds)

1/4 cup All Purpose Flour

Directions:

In a bowl cream together the butter and sugar until light and fluffy. Add the eggs 1 at a time mixing well between each addition. Scrape down bowl. Add the almond meal and Flour to the butter mixture and stir just to incorporate.

## F O R T A R T S :

Preheat oven to 350 degrees F. Pit plums and slice into 1/4 inch thick slices. Toss with 1 cup sugar and set aside.

Add 1/4 cup of frangipane batter to each tart pan. Arrange a layer of plum slice on top of the batter in each tart pan, dividing them equally amongst all 12. Top each tart with a sprinkle of streusel. Bake until streusel is golden brown and frangipane is set, about 20 minutes. Serve warm or cold.