

Plum Tart with Marzipan Crumble

From Bon Appétit magazine

1 pastry round big enough for an 9" or 11" tart pan

Crumble:

3/4 cup all purpose flour

1/2 cup (packed) almond paste (about 5 ounces)

1/2 cup (packed) golden brown sugar

6 tbsp (3/4 stick) chilled unsalted butter, cut into 1/2-inch cubes

1/4 cup sliced almonds

Filling:

2 1/4 pounds plums (about 12), halved, pitted, thinly sliced

1/2 cup sugar

2 tablespoons plus 2 teaspoons cornstarch



Press over bottom and up sides of your tart pan with removable bottom. If it's a 9" pan, you'll have enough to crimp nicely. Pierce all over with fork. Chill at least 2 hours and up to 1 day.

Preheat oven to 400F. Bake crust until golden, pressing with back of fork every 5 minutes if crust bubbles, about 20-25 minutes. Transfer crust to rack; cool. Reduce oven temperature to 375F. I needed to pull my crust out after about 10 minutes and press it back as the sides kept wanting to fall down.

Blend flour, almond paste and sugar in processor until almond paste is finely ground. Add butter and blend, using on/off turns, until coarse crumbs form. Transfer crumble to bowl; mix in almonds.

Combine all ingredients in medium bowl; toss to blend well.

Sprinkle 3/4 cup crumble over cooled crust. Top with plums. Sprinkle with remaining crumble.

Bake tart until filling bubbles thickly and top is golden, about 40 minutes. Mine leaked a little on the cookie sheet. Do not forget to place your tart pan on a cookie sheet or you may cry when the plum juices leak in your oven and burn. If you use a cookie sheet to catch any leaking, you will be happy.

Cool 10 minutes. Push up pan bottom to release tart. Cool. (Can be made 8 hours ahead. Let stand at room temperature.)

