

Plum Tart

An hour and a half plus cooling time

Every year, around August or September, I bring a bunch of friends to local plum trees and we pick one or two gallons of plums. Of course, we can't eat all of these and so naturally they get baked into something. This was adapted from a 1970s era newspaper clipping, changing the dough and crumble substantially, and cutting back on sugar.

Ingredients

Almond Crust:

3/4 cup all purpose flour

3/4 cup almond flour

3/4 cup almonds

1/4 cup sugar

1/8 tsp salt

1/2 cup butter

1 tsp almond extract

1 egg

Crumble:

1/2 cup all purpose flour

1/2 cup almond paste

1/4 cup brown sugar

6 tbsp (3/4 stick) butter

1/4 cup sliced almonds

1/4 cup rolled oats

Filling:

12-16 (1000-1100g) plums

1/2 cup sugar

2 1/2 tbsp cornstarch

Directions

1. Preheat oven to 400 Fahrenheit. Make the filling. Blend the flours, almonds, sugar, and salt until the almonds are finely ground. Add butter, sliced into 1/2 inch cubes, and blend until the dough resembles a coarse meal. Add the remaining ingredients. Press into an 11" pan, pierce with a fork, and line the edges with foil.
2. Bake the crust, pressing with the back of a fork every few minutes if it boils, for about 25 minutes. Transfer to a rack and reduce oven temperature to 375.
3. Meanwhile, make the crumble: mix flour, almond paste, and sugar until well combined. Add butter (again in 1/2 inch cubes) and mix until crumbs form. Mix in almonds and oats.
4. Slice plums into thin pieces and remove the pits. Then mix all ingredients for the filling together. Place into the tart pan and generously top with the crumble.
5. Bake tart for 40 minutes, until it has thick bubbles and the top is golden. Let cool and serve.