

## **Easy Jam Tart with Almond Crumble Cookie Crust**

Source: The Gourmet Cookbook where it is called Raspberry Jam Tart with Almond Crumble

Two things I like about this tart other than it being really easy to make. 1. You can use any flavor jam, whatever is in the pantry that needs to be used up, or perhaps jam you just made with the season's ripest berries. I had just made some raspberry jam so that is what I used. 2. The crust is not a typical pie crust. You make the crust in the food processor and just press it into the tart pan and voila, your are done! So easy and you are rewarded with a fabulously delicious tart!

2 C sliced almonds with skins  
2.3 C sugar  
1 1/4 sticks (10T) butter, cold, cut into pieces  
1 1/4 C flour  
rounded 1/4 t saalt  
1 large egg, lightly beaten  
1 C (12oz) raspberry jam

9" fluted tart pan with a removable bottom (if you only have a 10" pan, go ahead and give it a try as I had a little crust left over when I used the 9" pan)

Preheat oven to 400°F.

Reserve 1/4 C almonds in a small bowl for topping. Finely grind the remaining 1 3/4 C nuts with sugar in the food

processor. Add butter, flour and salt and process until mixture resembles sand.

Transfer 1C flour mixture to bowl of reserved almonds. Add 2T beaten egg (discard remainder or save to mix into tomorrow morning's scrambled eggs!) to remaining flour mixture and pulse until mixture begins to clump together. Transfer mixture to the tart pan and press onto bottom and up the sides of the pan with floured fingers.

Bake tart shell for 15 minutes.

Meanwhile, stir raspberry jam in a small bowl to loosen it. Rub reserved almond mixture between palms so it forms small clumps and drop them back into the bowl.

Remove partially baked tart shell from oven and spread jam evenly over bottom. Scatter almond mixture over jam. Bake tart until topping is golden, about 15 minutes. Cool in pan on a rack.

Loosen rim of pan with a knife before removing.

Tart can be made up to 1 day ahead and refrigerated covered. Bring to room temperature before serving.