



Almond Fruit Tarts

Yield: one 10-inch tart or two 8-inch tarts
Or 18 three-inch tarts
375°F

These are beautiful tarts, which you see in Parisian pastry shop windows. You will be amazed at the price, also how simple it is to make!

1 recipe	SWEET TART DOUGH
7 ounces	almond paste
3/4 cup	granulated sugar
3 ounces	unsalted butter
3/4 cup	cake flour
1 tsp	pure vanilla extract
3 large	eggs
12 large	pear or peach halves (canned)

1. Place the SWEET TART DOUGH into the tart molds you are planning on using and set aside, until the mixture is completed.
2. In the work bowl of the food processor fitted with the metal blade, blend almond paste and sugar until softened. Add butter and blend until incorporate.
3. Add eggs and vanilla blend until well incorporated.
4. Open feed tube and while the processor is running add flour until all is blended.
5. Spread on bottom of un-baked tart shell, place pear, peach slices or cherries on top and bake in oven at 375°F, until light brown, about 20-60 minutes depending on the size of the tart.