

## Raspberry Marzipan Tart



### Ingredients:

1 sheet frozen puff pastry, thawed  
1 egg, whisked with a dash of water for egg wash  
8 ounces marzipan  
2 pints raspberries  
1/2 cup apricot jam

Preheat oven to 400 degrees

Roll out the puff pastry into a rectangle. Cut a 1-inch strip off each side of the pastry, then place stacked upward to create a wall rim around the pastry, pressing the dough to seal. Prick the dough all over with a fork, then brush with the egg wash and bake on a baking sheet lined with parchment paper for 20 minutes.

Meanwhile, roll out the marzipan into a rectangular shape, the same size as the puff pastry.

Place the marzipan on the cooked pastry, and bake for 5 more minutes. Remove from oven and top with the raspberries.

Place the jam in a microwave safe dish, add a tablespoon of water, and microwave for 30 seconds. Brush the raspberries with the jam. Slice and serve.