

RASPBERRY TART WITH ALMOND CRUMBLE



Ingredients

2 cups sliced natural almonds
2/3 cup sugar
1 1/4 sticks (1/2 cup plus 2 tablespoons) cold unsalted butter,
1 1/4 cups all-purpose flour
1 rounded 1/4 teaspoon salt
2 tablespoons beaten egg
1 cup HERO Raspberry Fruit Spread

Hero

Preparation

Preheat oven to 400°F. Finely grind 1- 3/4 cups nuts with sugar in a food processor. Reserve 1/4 cup almonds in a bowl for topping.

Add butter, flour, and salt, then process until mixture resembles sand. Add 1 cup flour mixture to reserved almonds. Add beaten egg to remaining flour mixture and pulse until mixture begins to clump together.

Transfer mixture from processor to a 9- by 1-inch round tart pan with a removable bottom. Press mixture with floured fingers onto bottom and up side of pan and bake in middle of oven 15 minutes.

Meanwhile, stir raspberry jam to loosen. Rub reserved almond mixture in bowl between your palms to form small clumps.

Remove tart shell from oven and spread jam over bottom. Sprinkle almond mixture over jam and bake tart 15 minutes. Cool tart in pan on a rack. Loosen side of pan with a knife, then remove it.

YIELD: 8 servings