

Cherry Almond Fruit Tarts

Yield: two 8-inch tarts
Or 18 three-inch tarts
Or 1-Ten-inch tart
375°F

These are beautiful tarts, which you see in pastry shop windows. You will be amazed at the price in the pastry shops, and 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
3/4 cup	fresh cherries, pitted

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 blend, blend the almond paste and sugar until softened. Add butter and blend until incorporate.
3. Add the eggs and vanilla blend until well incorporated.
4. Open the feed tube and while the processor is running add the flour until all is blended.
5. Spread on the bottom of the un-baked tart shell, place pear or peach slices on top and bake in oven at 375°F, until light brown, about 20-60 minutes depending on the size of the tart.

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