

# Apricot Frangipane Tart

With the classic flavours of apricot and almonds, this easy and elegant tart makes an impressive dessert for holiday entertaining.

8 servings



Average



up to 95 Min.



## Crust

0.5 packages Shirriff Pie Crust Mix

## Filling

1.25 cup blanched almonds  
0.75 cup granulated sugar  
0.25 cup all-purpose flour  
salt pinch  
0.75 cup butter cold unsalted  
3 eggs  
0.25 cup brandy  
1 tsp vanilla  
1 tsp lemon zest grated  
6 apricots halved and pitted  
2 tbsp apricot jam

- 1** Crust: Preheat oven to 375° F (190° C). Prepare single pie crust according to package directions; roll out pastry and fit into 9-inch (23 cm) tart pan with removable bottom, trimming excess pastry. Prick bottom of tart shell with fork; line with foil or parchment paper and fill with pie weights.
- 2** Bake for 18 to 20 minutes in bottom third of oven. Remove foil and weights; bake 5 to 7 minutes or until crisp and lightly golden. Let cool completely.
- 3** Filling: Preheat oven to 375° F (190° C). In food processor, combine almonds, sugar, flour and salt; pulse until finely ground. Add butter; pulse until mixture resembles coarse meal. Add eggs, one at a time, mixing just until blended. Mix in 2 tbsp (30 mL) brandy, vanilla and lemon zest. Scrape into prepared crust. Arrange apricot halves on top with cut sides facing up.
- 4** Bake in bottom third of oven for 40 to 45 minutes or until golden brown and tester comes out clean when inserted in centre. Let cool completely on rack; remove side of tart pan.
- 5** Place tart on serving dish. In small saucepan set over medium heat, heat



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remaining brandy with jam for 3 to 5 minutes or until brandy has evaporated.  
Brush over tart.

### Cook's Tip

Substitute plums, cherries or raspberries for apricots if desired. Substitute rum, whiskey or lemon juice for brandy if desired. Alternatively, dust with icing sugar instead of glazing with apricot jam.

