

# Apricot Frangipane Tart

**Yield: 8 servings**

## **Crust**

1 ¼ cups all purpose flour

1/3 cup sugar

¼ teaspoon salt

6 tablespoons (¾ stick) chilled unsalted butter, cut into ½ -inch cubes

3 tablespoons (or more) ice water

1 large egg yolk

## **Filling**

½ cup plus 2 tablespoons sliced almonds

¼ cup plus 1 tablespoon sugar

2 teaspoons grated orange peel

1/8 teaspoon baking powder

3 tablespoons unsalted butter, room temperature

1 large egg

1 ½ pounds fresh apricots, peeled, halved and pitted

3 tablespoons strained apricot jam

## **For crust:**

- Mix flour, sugar, and salt in food processor.
- Add butter; using on/off turns, cut in until coarse meal forms.
- Add 3 tablespoons ice water and egg yolk; process until moist clumps form, adding more ice water by teaspoonfuls if mixture is too dry.
- Gather dough into ball and flatten into disk.
- Wrap in plastic and refrigerate 1 hour. (Can be prepared 1 day ahead. Keep refrigerated.)
- Roll out dough on lightly floured surface to 12-inch round.
- Transfer to 9-inch-diameter tart pan with removable bottom.
- Trim overhang to 1 inch.
- Fold in overhang and press, forming double-thick sides.
- Chill 30 minutes.
- Preheat oven to 375°F.
- Line crust with foil; fill with dried beans or pie weights.
- Bake crust until light brown around edges, about 20 minutes.
- Remove foil and beans. Bake crust until golden brown, about 15 minutes longer.
- Cool 10 minutes. Maintain oven temperature.

**For filling:**

- Process 1/2 cup almonds, 1/4 cup sugar, orange peel, and baking powder in processor until nuts are finely ground, scraping down sides occasionally.
- Add butter and egg; process until blended. Spread frangipane evenly over bottom of crust.
- Toss apricots with remaining 1 tablespoon sugar in large bowl to coat. Arrange apricot halves, rounded side down, in concentric circles atop frangipane, pushing slightly to adhere.
- Bake in 375°F oven until frangipane is puffed and golden in center, about 55 minutes.
- Cool tart to room temperature.
- Melt apricot jam in heavy small saucepan over medium heat.
- Brush warm jam over top of apricots.
- Chop remaining 2 tablespoons almonds and sprinkle over top.
- Cut tart into wedges and serve.