

Raspberry Tart



For the Tart Crust

1-1/4 c all-purpose flour
2 T sugar
1/2 t salt
Zest of 1 lemon
6 T butter
6 T cream cheese
2 T ice water
1/2 t vanilla extract
1 t butter
3 T cinnamon sugar
2 T sliced almonds

For the Tart Filling

4 c raspberries
1 c sugar
1/2 c flour
2 T heavy cream

In a large mixing bowl, add the flour, sugar, salt and lemon zest. Use a pastry blender to mix the dry ingredients. Next slice the butter and cream cheese into 1" slices and add it to the flour mixture. Use the pastry blender, or two knives in a scissor fashion, to combine the ingredients until it is the texture of a coarse meal.

Next combine the water and the vanilla extract and sprinkle it over the flour mixture. Using two forks pull the flour from the bottom up over the top. Then with your hands, gently begin kneading the dough to form a ball. Wrap the ball in plastic wrap and store it in the refrigerator for 30 minutes (or freeze it for up to one month).

While the crust is refrigerating, prepare the filling by tossing the raspberries, sugar, flour and heavy cream together in a large bowl.

Preheat the oven to 375F. When you're ready to use the dough, roll it out on a floured surface and place it in a 9" tart pan. Smear the teaspoon of butter over the crust and sprinkle with the cinnamon sugar and sliced almonds. Next top with the raspberry filling and remove any excess crust from the edges. Bake the tart in the oven for 45 to 50 minutes, or until the crust is golden brown and the raspberry filling has set. Let the tart cool before serving at either warm or room temperature.