

Rustic Plum Tart

Crust:

1 ¼ cups flour
2 Tbsp sugar
¼ tsp salt
½ cup chilled unsalted butter, cut into ½-inch pieces
3 Tbsp ice water

Topping:

1 ½ pounds plums, halved, pitted, each half cut into 6 slices
6 Tbsp sugar
½ tsp ginger
¼ tsp cinnamon
1 Tbsp flour
2 Tbsp unsalted butter, melted
1 egg, beaten (for glaze)

¼ cup apricot preserves

For crust: Blend flour, sugar, and salt in processor. Add butte and cut in using on/off turns until mixture resembles coarse meal. Add 2 Tbsp water; blend until moist clumps form, adding more water by teaspoonfuls if mixture is dry. Gather dough into ball; flatten into disk. Wrap dough in plastic and refrigerate at least 1 hour.

For topping: Preheat oven to 400 degrees. Toss plums, 4 Tbsp sugar, ginger and cinnamon in bowl. Roll out dough on floured surface to 12 ½ - inch round. Transfer to rimmed baking sheet. Mix 1 Tbsp sugar and 1 Tbsp flour in small bowl; sprinkle over dough, leaving 2-inch plain border. Arrange plums in concentric circles on dough, leaving 2-inch plain border; drizzle with melted butter. Fold dough border in toward center. Brush border with egg glaze; sprinkle with 1 Tbsp sugar. Bake tart until plums are tender and crust is golden, about 45 minutes.

Stir preserves in saucepan over low heat until melted. Brush over plums. Cool tart 1 hour on baking sheet. Run long knife under tart to loosen. Using 9-inch tart pan bottom, transfer tart to plate; serve at room temperature.