

## Fruit Tart Recipe

Refrigerated pie or tart crust  
3 1/4 cups mixed berries  
3 tablespoons apricot preserves  
5 tablespoons unsalted butter, room temperature  
1/3 cup sugar  
2 eggs  
1/4 teaspoon almond extract  
2 tablespoons dark rum

First, preheat the oven to 350 degrees. Place your baking sheet in there too, so it can be preheated as well. Now, to make the filling, place the butter and the sugar into a stand mixer. Using the beater attachment, cream them together. Once combined, crack and add the eggs. Mix them together. Then add the almond extract and the rum. Once everything is mixed in, the filling is ready. You can refrigerate the filling up for 4 days, or you can use it right away. Next, take your pasty dough and lay it in a 9-inch tart pan. Then, fill the dough with the almond cream filling. Take out your preheated baking sheet, and place the tart pan in the center. Bake the tart 15-20 minutes, or until the crust is golden brown.

While the pan is cooking, prepare your fruit. You can use all of your favorite berries, especially strawberries, blueberries, raspberries and blackberries. Cut the strawberries into 1/4-inch slices to lay out on each tart.

Make a glaze for the fruit tart by cooking the apricot preserves. Put the preserves and 1 teaspoon of water into a saucepan. Cook on medium heat until it looks like it has melted. Then, strain the preserves to remove the lumps. This will be brushed over the berries at the end.

When the tart is ready, remove the pan from the oven, and place the tart on a wire rack to cool for 5-10 minutes. Once it is slightly cool, arrange the berries on top of the tart. Put the strawberry slices around the edge, then have a row of blueberries, and put the raspberries and blackberries in the middle. Brush the berries with the glaze for a nice, shiny finish. Serve with whipped cream for a tasty treat.