

APPLE RASPBERRY ALMOND CRUMB TART by GE

INGREDIENTS:

1 pie crust
3-4 Granny Smith apples, peeled and sliced thinly
2 teaspoons lemon zest
2 tablespoons lemon juice
1 cup raspberries
1/2 cup sugar
1/4 cup flour
1/2 teaspoon cinnamon

Almond Crumb Topping:

1/2 cup slivered almonds, toasted
1/2 cup (1 stick) cold butter, cut into small pieces
1/2 cup sugar
1/2 cup flour

METHOD:

Preheat the oven to 450 degrees F.

- Roll out your pie dough into a 13-inch circle that will fit in a 9-inch tart pan with a removable bottom.
- Carefully place your dough in the tart pan.
- Trim excess dough, leaving a 1/2-inch overhang, then fold overhang inward and press against side of pan to reinforce edge.
- Place the tart pan in the freezer while you prepare the filling and crumb topping.
- Using a food processor, pulse the toasted almonds until they are finely ground. Add the butter, sugar and flour.
- Pulse 5-6 times until the mixture is combined. It should be crumbly. Set aside.
- In a large bowl combine the peeled, sliced apples, lemon zest and juice. Toss to combine. Sprinkle with flour, sugar and cinnamon.
- Assemble the tart by layering the apples in a circle into the tart shell.
- There will be 2 layers of apples. Top with the raspberries.

- Cover the tart evenly with the almond crumb topping. If desired, place 3 raspberries in the center of the tart for decoration.
- Place on a rimmed baking sheet and slide into the oven.
- Cook for 40 minutes, rotating the tart halfway through the cooking time.

Allow to cool on a wire rack for 1 hour before serving. Serve warm or at room temperature.