



THE J.M. SMUCKER Co

Orchard Fruit Tart

Prep Time Cook Time Serves Difficulty

20 mins 1 hr 5 mins 16 N/A

Ingredients

- **Pat In No Fail Pie Crust:**
- 2 cups Robin Hood® Original All Purpose Flour

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- 3 tbsp sugar
- 3/4 tsp salt
- 1 cup All Vegetable Shortening
- 1 egg
- 2 tbsp cold water
- 1 tbsp white vinegar
- **Filling:**
- 1/4 cup Smucker's® Pure Apricot Jam, slightly warm for easy spreading
- 1/2 cup finely chopped almonds, walnuts or hazelnuts
- 6 large plums pitted and quartered (do not peel)
- 1/4 cup sugar
- **Topping:**
- 1/4 cup Smucker's® Pure Apricot Jam, slightly warm for easy spreading

Directions

Step 1:

Preheat oven to 425°F (218°C).

Step 3:

Combine flour, sugar and salt in a large mixing bowl. Cut shortening into flour with pastry blender or 2 knives until mixture is blended and shortening resembles pea-sized pieces. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of mixture is moistened. Immediately press dough into ungreased 11" (28 cm) tart pan with removable bottom.

Step 4:

Spread warmed jam over crust. Sprinkle with nuts. Place plums in circles, skin side down to fill tart pan. Sprinkle plums with sugar.

Step 5:

Bake in preheated oven for 20 minutes. Lower oven to 350°F (180°C). Continue baking 40 to 45 minutes or until plums are tender. Remove from oven and immediately brush top of baked plums with warm jam. Cool on wire cooling rack. Serve warm or at room temperature.

Images

