THE J.M. SMUCKER Co

Apple Almond Tart

Prep Time	Cook Time	Serves	Difficulty
40 mins	1 hr 5 mins	8	N/A

Ingredients

- **Crust:**
- 1 1/4 cups (300 mL) **Robin Hood®** Original or Organic All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/4 cup (50 mL) sugar
- 1/2 cup (125 mL) butter, cubed
- 1 egg yolk
- 2 tbsp (30 mL) water
- **Almond Filling:**
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) sugar
- pinch of salt
- 2 eggs
- 1/4 tsp (1 mL) almond extract
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- **Assembly:**
- 6 tbsp (90 mL) **Smucker's®** Pure Seedless Raspberry Jam, divided
- 2 apples, peeled, halved, cored, and thinly sliced
- 1/4 cup (50 mL) sliced almonds

Directions

Step 1:

Preheat oven to 400°F (205°C). Line a baking sheet with parchment paper.

Step 3:

Combine all ingredients in food processor. Process until dough forms a ball. Remove to lightly floured surface and knead 5 or 6 times until smooth. With lightly floured rolling pin, roll dough to approximately 12" (30 cm) circle. Fit into bottom and up the sides of a 9" (23 cm) springform pan. Refrigerate while preparing filling.

Step 5:

Beat butter and sugar together in small bowl. Beat in eggs, salt and extracts. Mix in almond flour.

Step 7:

Spread 3 tbsp (45 mL) raspberry jam in bottom of crust. Top with almond filling. Arrange sliced apples over filling, pressing down slightly. Drizzle with remaining raspberry jam and sprinkle with almonds. Place on parchment lined baking sheet.

Step 8:

Bake in preheated oven for 15 minutes, then reduce temperature to 350°F (175°C) and continue baking another 45 to 50 minutes or until centre is set and almond filling is puffy. Remove, cool on wire rack. Chill for easier cutting.

Images

