Rustic Plum Tart

from Pure Dessert by Alice Medrich

Serves 8

1 cup all-purpose flour
¾ cup sugar
½ teaspoon baking powder
¼ teaspoon salt
1 large egg, lightly whisked
3 Tablespoons unsalted butter, firm but not hard
4 to 6 juicy tart-sweet plums

1. Put oven rack in the lower third of the oven and preheat to 375 degrees.
2. Spray a 9.5” tart pan or a 9” to 10” round cake or pie plate with cooking spray.
3. Mix flour, sugar, baking powder and salt together in a medium bowl. Add egg and butter. Use a pastry blender, large fork or two knives to cut the mixture together as if you were making pie dough. Mix till there is no dry flour showing.
4. Press dough over the bottom of the pan.
5. If plums are 2” across or smaller, cut in half. If they are larger, cut in quarters or sixths. Remove pits. Arrange plum pieces skin side up, pushing slightly down into the dough. Leave a margin of dough of about ½” around the edge.
6. Bake till pastry is slightly puffed and deep golden brown at the sides and slightly browned in the center, about 50-55 minutes. Check 10 minutes earlier if using a glass pie plate.
7. Cool 10 minutes before removing the sides of the pan if you used a pan with removable sides.
8. Serve warm or at room temperature.

Nutrition facts:

Calories: 192	Total Fat: 5g	Saturated Fat: 3g	Sodium: 113 mg
Carbohydrates: 35g	Dietary Fiber: 1g	Protein: 3g	

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