

French Plum Tart



Plums so sweet, they're like eating candy!

Serves 8

2c all~purpose flour

3/4c butter

3/4c walnuts, chopped

1 egg yolk

3/4c brown sugar

2 pounds plums, pitted, quartered

Preheat oven to 400.

Combine the flour, walnuts, and sugar in a large bowl. Add the butter and the egg yolk. Mix with an electric mixer, until crumbly.

Press 1 1/2c of the crumb mixture in an even layer into the bottom of a 9 1/2" springform or tart pan. Arrange the plums in the pan, skin side down, to form a flower pattern; beginning at the outside and working your way in.

Sprinkle the rest of the crumb mixture evenly over the plums. Bake 40~50 minutes, or until it's lightly browned and the plum juices are bubbling. Remove from the oven and cool for 10 minutes. Remove from the pan and transfer the tart to a flat plate. Serve warm or at room temp

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