

Cherry Clafoutis Tart *(Joy of Baking)*

Makes 1 – 23-cm tart

Sweet Pastry Crust:

- 160 g all-purpose flour
- 30 g almond flour
- 60 g powdered sugar
- ¼ tsp baking powder
- ¼ tsp salt
- 70 g cold unsalted butter, diced
- 3 large cold egg yolks

Frangipane (almond cream):

- 42 g unsalted butter, room temperature
- 50 g white sugar
- 1 large egg, room temperature
- ½ tsp vanilla extract
- 45 g almond flour
- 12 g all-purpose flour

Topping:

- 225 g cherries, pitted and cut in half (1 can)

Apricot Glaze:

- 60 g apricot preserves
- ½ T Grand Marnier

Garnish: (optional)

- Pearl sugar or sliced almonds



Sweet Pastry Crust:

1. Sift the **flour** with the **almond flour**, **powdered sugar**, **baking powder**, and **salt**.
2. In the bowl of a stand mixer, fitted with the paddle attachment, add the chunks of **cold butter** and beat on medium low speed until the mixture is mealy (*grainy with no visible pieces of butter*).
3. Add the cold **egg yolks** and beat on low speed until the dough comes together.
4. Place the pastry onto your work surface and gather into a ball. Take **300 g** of the pastry, wrap in plastic wrap, and place in the refrigerator to chill for **about 60 minutes or until firm** (*The pastry can be stored in the refrigerator for up to three days or frozen for up to three months*).
5. Use a 23 cm tart pan with a removable bottom.
6. Once the pastry has chilled, on a lightly floured surface, roll the pastry into a 25 cm round. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll. To make sure it is the right size, take your tart pan, and place it on the rolled-out pastry. The pastry should be about 2.5 cm larger than tart pan.
7. Next, lightly roll the pastry around your rolling pin. Unroll on top of your tart pan and gently press dough into pan. Use a knife to remove excess pastry. Prick the bottom of the pastry with a fork.
8. Cover and refrigerate for **about 30 minutes** to chill the pastry.
9. Preheat your oven to **180°C** and place the oven rack in the center of the oven.

Frangipane:

1. In a bowl (by hand or with stand mixer), beat the **butter** and **sugar** until creamy smooth.
2. Beat in the **egg** and **vanilla** extract.
3. Add the **almond flour** and all-purpose **flour** and beat until it forms a smooth paste. Evenly spread the cream onto the bottom of the chilled pastry crust.
4. Place the **cherries** evenly over the frangipane.
5. Bake the tart for **about 30 minutes** or until the crust is golden brown (the frangipane will puff up during baking). Remove from oven and let cool on a wire rack.

Apricot Glaze:

1. In a small saucepan, heat the **apricot preserves** until simmering (can also do this step in the microwave).
2. Remove from heat and strain to get rid of lumps. Add the **alcohol**.
3. Using a pastry brush, lightly brush the top of the tart with the apricot glaze. If desired, sprinkle the edges of the tart with **pearl sugar** or sliced almonds.

The Cherry Tart is at its best the day it's made. It can be covered and refrigerated for about two to three days. The tart can also be frozen. Thaw in the refrigerator overnight.