

Sour Cherry Jam Tart

This sour cherry jam tart has a lemon and almond crust with powdered sugar on top for a pretty look. Not too sweet, not too tart. Just perfect.

Sour Cherry Jam Tart Ingredients

- Zest of 1 small lemon
- 1/4 cup whole almonds
- 3/4 cup all-purpose flour
- 1/4 cup sugar
- Generous pinch salt (1/16 teaspoon)
- 6 tablespoons cold unsalted butter, cut into chunks
- 1 large egg, separated (keep the egg yolk)
- 1/2 teaspoon almond extract
- 1/2 to 3/4 cup jam (sour cherry or wild blueberry are good)
- powdered sugar (optional for decorating)



How to Make the Sour Cherry Jam Tart (6-8 wedges)

Preheat the oven to 400 degrees Fahrenheit. Butter the sides and bottom of a 9-inch pie or tart pan.

Add the lemon zest and almonds to food processor and pulse to grind into a fine mixture. As necessary, stop and unplug the food processor to scrape down the sides.



Then, add the flour, sugar, salt, butter, egg yolk, and almond extract to the food processor.

Pulse until blended and the mixture starts to come together in small clumps at the bottom of the processor.

Stop and unplug the food processor. Be careful of the food processor blades and scoop the dough into the pan.

Using the bottom of a measuring cup, smooth the dough, so that it covers the bottom of the pan evenly. Then, press the dough up the sides of the pan.

Place the tart pan on the middle rack of the oven and bake for 20 minutes until the edges are golden and the center starts to color. The top edge of the tart may sink down a little (that's OK).



Remove the pan from the oven and place on a wire rack. Raise the oven temperature to 500 degrees Fahrenheit.

Carefully spread the jam into the crust. Place the tart back into the oven for another 5-10 minutes until the jam is bubbly.



Cool the tart on a wire rack for 5-10-minutes.

If you are using a tart pan with a removable base, release the tart pan ring and move the tart to a serving plate.

You can keep the tart classic or dress it up by sprinkling powdered sugar over the top before serving.

Depending on the shape of your pan, slice the tart into wedges or squares. Best served within 3 days.

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