

# Plum Tart with Almond Shortbread Crust {gluten-free}

## **Ingredients**

### **Filling:**

10-15 small plums  
2 tsp. sugar  
2 tsp. brown sugar  
¼ tsp. cinnamon  
1 tsp. fresh lemon juice  
1 tsp. fresh orange juice

### **Crust**

1 stick of butter, room temperature  
1 c. sugar  
2 tsp. vanilla extract  
1 egg, room temperature  
1 ¼ c. superfine brown rice flour  
1 c. almond flour  
¼ c. potato flour (starch)  
¼ c. tapioca starch  
½ tsp. salt

## **Directions**

For the Filling: Fill a large stockpot halfway with water and bring it to a boil. With a paring knife, slice a small X in the bottom of each plum. Separately, fill a large bowl with ice and water and set aside. Gently place plums in the boiling water for 30-40 seconds. Remove with a slotted spoon and immediately submerge them in the ice water bath for 2 minutes. Remove skins. Slice plums in half or if you prefer, slice thinly and remove pits. Toss them in a bowl with the sugar, cinnamon, and juices. Set aside.

For the crust: Preheat oven to 375°. In a stand mixer with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Add the vanilla extract and egg. Mix, scraping the sides and bottom and mixing until combined. In a separate bowl, combine the dry ingredients. Add them slowly to the butter mixture on low speed. Mix until the dough comes together. Evenly press the dough to the bottom of a 10-inch tart pan with removeable bottom. Bake for 8-10 minutes. Remove from the oven and let cool on a wire rack. Place the cooled tart on a cookie sheet. Toss the plums in their juices and arrange them on the tart crust. Pour some of the juices onto the fruit. Bake for 18-20 minutes. Remove from the oven and let cool.

