

Strawberry Cream Cheese Crumble Tart

Tart dough

1/8 cup slivered almonds, optional
1/4+1/8 cup powdered sugar
1 1/4 cup flour
1/8 tsp salt
1/2 cup butter, cut into 8 pieces
1 large egg yolk
1/2 tsp vanilla

Almond Crumb Topping

1 1/4 cups flour
1/3 cup sugar
1/4 tsp baking powder
1/4 tsp cinnamon
1/8 tsp salt
1/4 cup slivered almonds
8 T butter (1 stick), melted

Strawberry Cream Cheese Filling

1 lb cream cheese (2 pkg), softened
1 cup powdered sugar
1 tsp finely grated lemon zest
1 1/2 tsp vanilla
1 lb strawberries, rinsed, hulled and sliced or quartered
powdered sugar to dust the top of tart before serving

Combine almonds and powdered sugar in food processor until finely ground, about 1 minute. (No visible pieces of almond should remain.) Add flour and salt and pulse a few times to combine. Add butter and pulse until no visible pieces remain. Add yolks and vanilla and process until mixture forms a ball. Shape the dough into a thick disk and cover with plastic wrap. Refrigerate until firm, about 1 hour. (You can prepare several days in advance and keep refrigerated or double wrap and freeze and then thaw in refrigerator overnight before using.) Remove dough from fridge and let sit for 20 minutes at room temperature. Unwrap and place on floured surface. (I used 2 pieces of wax paper or parchment paper) and roll into a 13 inch circle. Transfer to tart pan and clean the edges with the rolling pin. Slide tart pan onto a cookie sheet (if you are using a pie plate, there is no need for the cookie sheet) cover with plastic wrap and refrigerate for a few hours or overnight before baking.

When ready to bake crust, preheat the oven to 350.

Prepare the crumble topping, in a med bowl, stir together flour, sugar, baking powder, cinnamon and salt. Stir in the almonds. Use a rubber spatula to stir in the butter. Let mixture stand for a few

minutes and then break up into 1/4-1/2 inch crumbs with fingers. Scatter crumbs into a baking sheet lined with parchment paper.

Place parchment paper inside the tart dough and add beans or pie weights. Bake the tart crust in the lower third of the oven with the crumble in the upper third. After 10 minutes remove the parchment and weights from the crust and move to the upper third of the oven and the crumble to the lower. Continue baking until the tart shell is dry and golden about another 15-20 minutes. Bake the crumble until it's deep golden and firm, about another 10 minutes. Cool both completely. Here is where I would chop my crumble more finely.

For the cream cheese filling, with mixer, combine cream cheese, powdered sugar, vanilla, and lemon zest, beat until light, about 1 minute.

To assemble, spread half of the cream cheese filling into the tart, add strawberries, then the other half of the filling. Add crumble topping and just before serving dust with powdered sugar if desired.

printed from girlplusfood.blogspot.com