

Fruit Tart

GF Crust

1 - Stick of butter, cut into 1-inch cubes
¼ cup + 1 Tablespoon - Granulated sugar
1 Tablespoon - Vanilla extract
1- Egg
1 + 1/2 cup - [Bob's Red Mill 1-to-1 GF baking flour](#)
½ cup - Almond flour
1 teaspoon - Kosher salt

*Optional 1 Tablespoon of lime, lemon, or orange zest.

In a stand mixer with a paddle attachment, beat butter, sugar, and vanilla until combined. You don't want to cream the butter but want everything evenly combined. About 2 minutes. Add 1 egg and continue mixing for an additional minute.

Add 1½ cup of GF flour, ½ cup almond flour, and a teaspoon of kosher salt. Mix until a smooth dough forms. *Add optional zest with dry ingredients. The dough will be soft and tacky but can be handled and will hold a ball shape. Place dough on a sheet of plastic wrap, form into a disk, and chill for 24 hours.

*I have rushed this and only let it chill for 2 hours. When rolling out, my dough was too soft and I had issues getting it into the pan.

Preheat oven to 325 degrees.

Flour your counter and roll dough into a disk 2-3 inches larger than your tart pan. Using your rolling pin transfer dough to the tart pan. If you have trouble getting your dough into the pan in one piece that is okay! Take scraps of dough and fill in the sides.

Chill in the freezer for 10 minutes. Remove from the freezer, poke the dough with a fork a few times. Bake for 25-35 minutes until hard and just slightly golden.

Pastry Cream

I follow [this Marth Stewart recipe](#). It is foolproof and an easy way to make pastry cream quickly. I do two things differently. I strain the cream through a fine-mesh strainer into a bowl **over an ice bath**. This speeds up the cooling process. After about 15 minutes, stirring every now and then, I pop it in the fridge to completely cool. It is ready to use in about 30 minutes. I also up the vanilla to 1 Tablespoon. This recipe works with the substitution of goat milk and goat butter.

Citrus Curd

Lemon, lime, and grapefruit and my favorite. [Here is the recipe](#) I use which can be doubled, tripled, or quadrupled to make as much as you need.

Fruit topping

Any fruit of choice!