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Fruit Tart Recipe with Streusel

Ingredients:

- ½ cup + 2 Tbsp soft butter
- ⅔ cup granulated sugar
- 1 tsp vanilla extract
- 1¾ cup flour, all-purpose
- 2 Tbsp ground almonds (optional)
- 1 lb fruit or 1½ - 2 cans well-drained fruit (peaches, apricots, cherries, plums, etc.)

Instructions:

1. Preheat oven to 375° F. Grease 9-inch tart pan (preferable with removable bottom) and dust with flour.
2. Put butter, sugar, vanilla, and flour into mixing bowl. Using dough hook (if available) mix until crumbly.
3. Put half of crumb mixture into tart pan and press down.
4. Sprinkle with ground almonds, if using.
5. Prepare fruit (see tips below) and place on top of crumb crust
6. Sprinkle remaining crumbs evenly over fruit.
7. Bake for about 30 - 40 minutes, until nicely browned. Cool on cake rack.
8. Serve warm or cold.