

Fregolotta , Italian Shortbread Tart

I added fresh blueberries when I made this cake, but I think frozen blueberries will do just fine.

Ingredients

10 to 11-inch round tart form pan with a removable bottom

1½ sticks softened butter (¾ cup)
1/3 cup sugar
¼ tsp salt
1 tsp lemon zest
¼ tsp almond extract
¼ tsp salt
1½ cups all-purpose flour
1/3 cup blackberry or blueberry marmalade
1 cup blueberries
1/3 cup sliced toasted almonds
1 TBS turbinado raw sugar

Directions

Beat the butter and sugar in an electric mixture until pale and fluffy, about 4 to 5 minutes. Beat in the salt, lemon zest, and almond extract. Add the flour until just combined, and don't over mix. Reserve ½ cup of the dough and freeze for about 15 minutes. Press the rest of the dough onto the tart bottom and up the side of the tart pan with floured fingers. Chill the tart for 30 minutes.

Preheat oven to 350° Fahrenheit.

Spread marmalade over the bottom of the tart shell. Sprinkle the blueberries over the marmalade. Crumble the near-frozen ½ cup dough in a bowl, mix with the almonds and sprinkle over the tart. Sprinkle the top of the tart with raw sugar and bake in middle of the oven for 45-50 minutes.

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