

Tarte Aux Abricots (or any other fruit you choose to use) -following Ann Willan's recipe from *Country Cooking in France*, rewritten for simplicity

Crust:

- 2 cups all-purpose flour
- 1 ½ teaspoons of salt
- 1 ½ Tablespoons of sugar
- ½ cup lukewarm milk (115° F)
- 1 Tablespoon dry yeast
- 1 egg
- 6 Tablespoons butter, softened (+ a bit more for the pan)

Combine the flour, salt, and sugar in the bowl of the mixer and form a well in the center. Pour the warm milk in the well and sprinkle the yeast on top. Allow to foam (this will take about 5 minutes). Turn the mixer on and mix the milk/yeast into the flour. Add the egg and the softened butter, incorporating thoroughly, until the dough pulls away from the sides of the bowl. You might need to mix a bit more flour in. Transfer the dough to a well-oiled bowl, turning to coat all sides with the oil. Cover and let rise till doubled, about 45 minutes to an hour.

While the dough rises, prepare 2 pounds fresh apricots (or plums, or blueberries, or cherries, whatever suits your fancy!). Apricots and plums do not need to be peeled, but should be halved. Berries can be left whole.

Preheat oven to 425° F.

After the dough has risen, pat it into a large tart pan (Ann Willan suggests a 12-inch tart pan with a removable base, but I used a 10-inch quiche dish with no removable base. I'm a rebel at heart.) Arrange the fruit on the dough and bake for 10 minutes, or until the dough starts to color.

Meanwhile, whisk together:

- 2 eggs, beaten
- ¼ cup crème fraîche or heavy cream
- 5 Tablespoons granulated sugar

Pour the mixture over the fruit, lower the oven temperature to 350° F and continue baking until pastry is browned, fruit is tender, and the custard is set, 40-50 minutes, being careful to fully cook the custard, but not curdle it. Sprinkle with confectioner's sugar before serving.

Ann Willan suggests that eating this straight from the oven is the best way, but I differ. (I know! Who the heck am I to differ with Ann Willan!) I found that it is best to let the custard set a bit after taking it from the oven and that frankly, the tarte tastes better at room temperature or even from the refrigerator. I suggest that it is strictly a matter of preference.