



Almond plum galette

SERVES 12 | 45 MINUTES

Even though it's very easy to make, this French-style tart has layers of flavor and texture that are anything but simple.

1/4 cup almond paste

4 tbsp. packed light brown sugar, divided

1/4 cup sour cream

1 single-crust pastry (9-in.),

store-bought or homemade

3 red plums, halved, pitted, and sliced

About 1 tbsp. milk

1. Preheat oven to 375°. In a food processor, whirl almond paste, 2 tbsp. sugar, and the sour cream to blend.

2. Roll pastry on a lightly floured board to a 13-in. circle and transfer to a baking sheet. Evenly spread almond mixture over dough, leaving a 2-in. border. Arrange plums evenly on top, then fold dough border over fruit, pleating it in a few places. Brush edge with milk and sprinkle

remaining 2 tbsp. sugar over fruit and dough.

3. Bake until crust is golden, about 35 minutes. —STEPHANIE DEAN

Make ahead: Up to 1 day. To transport, gently slide cool galette onto a platter, then wrap airtight.

PER SERVING 114 CAL., 46% (53 CAL.) FROM FAT; 1.6 G PROTEIN; 5.9 G FAT (1.8 G SAT.); 14 G CARBO (0.8 G FIBER); 64 MG SODIUM; 2.2 MG CHOL. ■

