



## Apricot-Berry Tart

**Here's a colorful, fresh-fruit, apricot-berry tart to try with your summer fruits.**

Summer fruits let us eat like royalty. The delicious, complex tart of apricot and berries help you relish the sweet plentitude while it lasts.

### Ingredients

#### Crust

1½ cup flour   ¼ tsp. salt   ½ cup shortening or lard   4 to 5 T. cold water

#### Filling

8 oz. cream cheese, softened   1/3 cup heavy cream   ¼ cup powdered sugar, sifted   ½ tsp. vanilla   10 to 12 ripe, medium to large apricots   1 cup fresh, firm raspberries or blackberries   1/3 cup orange marmalade

#### To prepare crust:

Combine flour and salt. Use a pastry blender to cut in shortening or lard until mixture resembles coarse crumbs. One tablespoon at a time, sprinkle water over flour mixture and use a fork to lightly toss the mixture until it forms a loose dough. Do not overmix.

Lightly shape into a ball, transfer to a floured surface and roll into a 10-inch circle. Lay dough circle in a 10-inch springform pan. Prick bottom with the tines of a fork in several places. Bake in a 450-degree F oven for 12 to 15 minutes or until golden. Cool in pan on a wire rack.

#### To prepare topping:

Place apricots in large metal or glass bowl. Heat 2 quarts of water to boiling and pour over apricots. After 4 to 5 minutes, remove skins from apricots; they should slip off fairly easily, but use a sharp paring knife to gently lift stubborn spots if necessary. Cut each apricot in half and remove the pit. Place halves on paper towels to drain.

Meanwhile, beat together cream cheese, heavy cream, powdered sugar and vanilla until smooth. Set aside at room temperature.

In a small, heavy-bottomed saucepan, heat orange marmalade on low heat until liquefied.

#### To assemble tart:

When crust is completely cool, loosen form and transfer to a serving plate. Spread cream cheese mixture evenly over crust. Arrange apricot halves on top. Fill in spaces with raspberries or blackberries. Using a pastry brush, brush liquefied marmalade over top of fruit to glaze. Chill until cool, cut in wedges to serve.