

ADRIANNE XO

Italian Fruit Tart

by Adrienne Haskins

Total time: 1 hour & 5 minutes (includes chilling & cooling time) • *Makes 12 servings*

From the article [Italian Fruit Tart](#) • Filed under [Recipes](#)

Ingredients

Crust:

- 2 cups flour
- 1 cup sugar
- 1/2 cup butter, softened
- 1 tsp lemon zest
- 1 tsp lemon juice
- 1 tsp vanilla
- 3 eggs

Topping:

- 1/2 cup apricot preserves
- 1/2 cup raspberry preserves
- 1 tbsp amaretto
- 4 cups fresh fruit (I use kiwi, strawberries, raspberries and pineapple)
- 1 tsp honey

Directions

Crust:

1. Mix flour, sugar, butter, lemon zest, lemon juice, vanilla and eggs until dough forms, Turn onto a floured surface and knead gently until dough is soft and pliable.
2. Shape dough into ball and cover with plastic wrap. Refrigerate for about 20 minutes, until firm.
3. Heat oven to 350 degrees F. Grease an 11-12" tart pan with butter and flour. Remove dough from fridge and pat into the bottom of the prepared pan. Keep the dough flat and level.
4. Bake for about 35 minutes until a toothpick comes out clean. Cool completely on a wire rack, about 30 minutes.

Topping:

1. In a saucepan, mix both of the preserves and heat on medium-high until melted and combined. Remove from heat and add the amaretto.
2. Once the tart crust is cooled, spread the preserves on top of the crust. Top with fresh fruit. Drizzle with honey.
3. Serve immediately or place back into refrigerator until ready to serve.