



Ingredients

For the crust and topping

- 3/4 cup (1 ½ sticks) cold unsalted butter, cut into pieces, plus more for the pan
- 1/3 cup hazelnuts, toasted and skinned
- 1 ½ cups all-purpose flour
- 1/2 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt

For the filling

- 3 ripe, firm plums (about 12 ounces)
- 4 ounces (about ¾ cup) raspberries
- 1 tablespoon all-purpose flour
- 1/4 cup plus 2 tablespoons granulated sugar
- 1 large whole egg, lightly beaten, and 1 large egg yolk
- 1/3 cup heavy cream
- 1/4 cup milk
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- Pinch of freshly grated nutmeg (optional)

Martha Stewart's New Pies and Tarts

Raspberry-Plum Crumb Tart

The press-in crust for this tart, flavoured with ground hazelnuts and cinnamon, doubles as a crumble topping that browns atop the fruit-and-custard filling as it bakes. It's another highly adaptable, versatile recipe that works well with any type of stone fruit or berry.

Make the crust: Preheat oven to 350°F. Butter a 9-inch springform pan. In a food processor, pulse nuts until ground medium fine, about 30 pulses.

With an electric mixer on medium speed, mix ground nuts, flour, sugars, cinnamon, and salt just until combined. Add butter, and mix on low speed just until combined, 2 to 3 minutes. Press 3 cups of crumb mixture into bottom of pan and about 1½ inches up sides to form crust. Reserve remaining crumb mixture. Bake crust until set, 18 to 20 minutes. Let cool completely on a wire rack.

Make the filling: Slice plums in half, and remove pits. Slice into eighths. Scatter raspberries and sliced plums onto cooled crust.

In a medium bowl, whisk together flour and sugar. Whisk in whole egg, egg yolk, cream, milk, cinnamon, salt, and nutmeg, if desired. Pour custard over fruit; sprinkle with reserved crumb mixture.

Bake tart until custard has set and is slightly golden, 45 to 50 minutes. Transfer to a wire rack, and let tart cool for at least 25 minutes before slicing. Serve warm or at room temperature.



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