



This elegant tart is Melissa d'Arabian's *Ten Dollar Dinners*-style take on a recipe from her husband's French grandmother. Instead of using fresh cherries, which can be pricey, Melissa uses good-quality cherry jam—it saves money and the time it would have taken to pit the cherries. "It was a childhood treat for Philippe," she says.

MELISSA D'ARABIAN'S GRANDMA MONETTE'S CHERRY JAM TART

ACTIVE: 40 min | TOTAL: 1 hr 40 min (plus cooling) | SERVES: 8

FOR THE FILLING

- 1¼ cups high-quality cherry preserves
- 1 teaspoon fresh lemon juice

FOR THE CRUST

- 1 stick salted butter, at room temperature, plus more for the pan
- ¾ cup sugar
- 1 large egg, plus 1 egg yolk
- 1½ teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 cup almond flour
- Grated zest of 1 lemon
- 1 teaspoon ground cinnamon
- Pinch of ground cloves

1. Preheat the oven to 400°. Make the filling: Combine the cherry preserves and lemon juice in a bowl, stirring to break up any clumps.
2. Make the crust: Butter a 10-inch tart pan with a removable bottom. Cream the butter and sugar in a bowl with a mixer on medium speed. Add the whole egg, then the vanilla. Whisk the all-purpose flour, almond flour, lemon zest, cinnamon and cloves in a bowl. With the mixer on medium speed, gradually add the dry ingredients to the butter mixture. Reduce the mixer speed to low and mix in up to 1 tablespoon water until the dough just comes together. Wrap two-thirds of the dough in plastic wrap, then wrap the remaining one-third in plastic wrap. Refrigerate both for 30 minutes.
3. Put the larger piece of dough between 2 sheets of parchment paper and roll it out into an 11-inch round. Remove the top sheet of parchment paper and invert the dough into the prepared tart pan; peel off the other sheet of parchment paper and trim the excess dough. Spread the jam evenly on the crust. Roll out the remaining dough to about ¼ inch thick and cut it into ½- to 1-inch-wide strips (10 to 14 strips). Arrange the strips in a lattice pattern on top of the filling. Beat the egg yolk with 1 tablespoon water and brush on the lattice and edge of the crust. Bake until the crust is golden and the filling is bubbly, about 30 minutes. Let cool completely.