

THE WAY THE COOKIE CRUMBLES



Lavender Almond Peach Tart (adapted from *Desserts for Breakfast*; jam recipe rewritten from *Cook's Illustrated*)

Serves 8

I started with ground almond meal instead of almonds.

I sliced the reserved dough and layered it over the jam, which was easy, but I don't think it made for the prettiest presentation.

$\frac{3}{4}$ cup (5.25 ounces) sugar
zest of 1 lemon
 $\frac{3}{4}$ cup (3.75 ounces) almonds
1 cup (4.8 ounces) all-purpose flour
 $\frac{1}{2}$ tablespoon dried lavender buds
 $\frac{1}{4}$ teaspoon table salt
 $\frac{1}{4}$ teaspoon ground cardamom
11 tablespoons cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes
1 large egg yolk
 $\frac{1}{4}$ teaspoon almond extract
1 cup peach jam, recipe follows
powdered sugar

1. Add the sugar and lemon zest to the bowl of a food processor; process until fragrant, about 10 seconds. Add the almonds, flour, lavender, salt, and cardamom; process until the ingredients are mixed and the almonds are finely ground. Add the butter and process until the largest butter pieces are the size of peas. Add the egg yolk and almond extract; process until the dough just comes together into a crumbly ball.

2. Press three-quarters of the dough into a 9-inch round or 14-by-4-inch rectangular tart pan. Freeze the lined pan for at least 30 minutes. Cover the remaining dough and store in the refrigerator. (Both the dough in the pan and the reserved dough can be stored in the freezer, covered tightly, for up to a month.)

3. Adjust a rack to the middle position and heat the oven to 350 degrees. Spread the cooled jam over the dough in the pan. Break the remaining dough into $\frac{1}{2}$ - to 1-inch pieces and scatter over the jam. Transfer to the oven and bake until the crust is browned and the filling is bubbling, 40-45 minutes. If the tart browns too quickly, loosely cover it with foil after 30 minutes. Transfer to a wire rack and cool to room temperature. Serve, dusted with powdered sugar, or loosely cover and store for up to 24 hours before serving.

Simple Peach Jam (rewritten from Cook's Illustrated)

Makes about 1 cup

This jam cannot be canned. It probably makes a little more than 1 cup; I used it all in the tart.

8 ounces peaches, pitted, sliced, peeled if desired

½ cup plus 2 tablespoons (4.4 ounces) granulated sugar

1 tablespoon lemon juice

Combine the peaches, sugar, and lemon juice in a medium saucepan; bring to a simmer over medium-high heat, stirring occasionally. Reduce the heat to medium-low and simmer, stirring occasionally, until thickened and syrupy, 10 to 15 minutes. Cool to room temperature before using in the tart.