

## FRESH BERRY TART

- 1 pie crust (refrigerated/premade)
- 1 c sliced strawberries
- 1 c fresh blackberries
- 1 c fresh raspberries
- 1 c fresh blueberries
- 1 c sliced almonds
- 1/2 c **Emily G's Triple Berry jam**

Mix all fruits with the jam and set aside. Roll out pie crust to 1/8" thickness (shape in a circle or a rectangle). Place on baking sheet. Sprinkle sliced almonds on the crust; top with the fruit/jam mixture and spread to within 1" of the edge. Fold the edges over the fruit, pinching together as necessary to keep fruit within the pastry. The tart will have a rustic look. Bake at 350° for 30 minutes until the crust is golden.

**Option:** sprinkle with additional sliced almonds. Slice and serve with whipped cream.



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