



JERNEJ KITCHEN

SUMMER FRUIT TART

This Summer Fruit Tart is quick and effortless to make. This is my mom's recipe that all the adults and kids in our family adore. Perfect for celebrations.

MAKES	1X 28	CM (11-INCH) TART PAN (8 PEOPLE)
PREPARATION:	15	MINUTES
BAKE:	10	MINUTES
REST:	60	MINUTES
TOTAL TIME:	85	MINUTES

SPONGE CAKE

10 g (1 tbsp) unsalted butter

2 eggs

65 g (1/3 cup) sugar

1/2 tsp vanilla paste

65 g (1/2 cup) all-purpose or plain flour

1/4 tsp baking powder

50 ml (1/4 cup) fruit syrup or vanilla syrup

FRUIT TOPPING

250 g (1 3/4 cup) strawberries

150 g (1 1/4 cup) raspberries

100 g (2/3 cup) blueberries

50 g (1/3 cup) current

8 apricots

GLAZE

1 packet clear glaze (10g or 0.35 oz)

TOOLS AND EQUIPEMENT

28 cm or 11-inch tart pan with removable bottom bowl

PREPARATION

Place a rack in the middle of the oven and preheat it to 180°C / 350 °F. Grease a 28 cm or 11-inch tart pan with removable bottom with butter and dust lightly with flour. Discard any excess flour.

SPONGE CAKE - WET INGREDIENTS

Add butter to a small bowl and melt it in a large bowl beat to combine eggs, sugar, and vanilla. Beat for about 5 minutes on medium speed with an electric mixer until pale in color or doubled in size.

SPONGE CAKE - DRY INGREDIENTS AND BAKING

In a separate small bowl, stir to combine flour and baking powder. Sift the dry ingredients into the egg mixture and fold in using a spatula. Add melted (and cooled) butter and gently stir in. Pour the sponge cake batter into the prepared pan and place it in the oven. Bake for 10 - 12 minutes at 180°C / 350 °F or until the sponge cake is golden-brown and soft. Remove from the oven and set aside for 30 minutes.

FRUIT TOPPING

Brush the baked sponge cake with syrup to make the cake juicier. Clean the fruit and cut it into smaller pieces if necessary. Arrange the fruits in a single layer over the sponge cake.

CAKE GLAZE

For a shiny look and longer cake permanence, make a [clear glaze](#). We bought a packet in the store and followed the package instructions to make it. Here's the one we like to use.

electric mixer
sieve
spatula
kitchen brush

Using a brush, evenly brush the fruit on top of the tart.

SERVE

Place the Summer Fruit Tart in the fridge for 30 minutes before serving. Cut into slices and serve. Optionally serve the tart with whipped cream or a generous dollop of Greek yogurt.