



## 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.