



## Fresh Cherry Tart

*(adapted from The Good Housekeeping Illustrated Book of Desserts)*

*Serves 10*

- One 10" tart shell  
(you may use your favorite tart or pie shell recipe)
- 1 ¼ pounds sweet cherries
- 3 large eggs
- ¾ cup heavy cream
- ⅓ cup sugar
- 1 ½ teaspoons grated lemon peel
- ⅓ teaspoons salt
- 2 tablespoons Amaretto (optional)

Prepare and bake the tart shell. Remove the pits from the cherries. (Olive or cherry pitters are available at gourmet kitchen stores). In a large bowl, beat the eggs, cream, sugar, Amaretto, lemon peel and salt until well blended. Place the cherries in the tart shell. Pour the egg mixture over the cherries. Bake the tart 30 minutes or until a knife inserted in the filling 1" from the edge comes out clean. Cool the tart in the pan on a wire rack. Remove the side of the pan. Serve warm or refrigerate to serve cold later.