

# Luxembourgish Plum Tart

## Ingredients

- 8 Tbsp butter
- 1/4 cup sugar
- 1 egg
- 2 cups all purpose flour
- pinch of salt
- 1 lb plums, washed, pitted and cut into 6 wedges
- 2 Tbsp powdered vanilla sugar
- whipped cream

## Directions

### *Prepare the tart shell*

Using an electric mixer, cream the butter and sugar together. Add the egg and beat until fluffy. Sift the flour and salt into the butter mixture and knead into a firm dough. Make a ball with the dough, cover it with plastic wrap and refrigerate for 30 minutes.

Preheat oven to 400°F. Grease a tart pan.

Roll the dough and place onto the prepared pan. Place the plum slices on the shell, in a circular pattern. Bake for 25 minutes, or until the shell is cooked through. Dust the tart with vanilla sugar. Serve with whipped cream.