

# TIM FARMER'S COUNTRY KITCHEN

## PLUM TARTS

*2 cups plums or tart cherries, pitted  
1/4 cup sugar  
2 teaspoons lemon juice  
2 tablespoons all purpose flour  
Dash of cinnamon*

Add all ingredients to plums and mix until combined.

## DOUGH

*1 1/2 cups flour  
1 tablespoon lard  
1/2 teaspoon salt  
1 tablespoon sugar*

Mix together ingredients to make a dough. Roll out flat and cut out circles with large mouth jar lid. Press into greased muffin tins. Top with plum mixture, about 3/4 full.

## TOPPING

*2 tablespoons butter  
1/8 cup sugar  
1/8 cup flour  
Dash cinnamon  
Dash nutmeg*

Mix together and crumble overtop of tarts. Place in 350 degree oven and cook for 30-45 min. Remove and let cool.

## ICING

*Water + Powdered Sugar*

Mix together until desired consistency and drizzle over top.

