THE J.M. SMUCKER Co

Lemon Nectarine Flan

Prep Time	Cook Time	Serves	Difficulty
50 mins	1 hr 5 mins	12	N/A

Ingredients

- **Crust:**
- 1 1/3 cups (325 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 tbsp (15 mL) sugar
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) butter
- 3 tbsp (45 mL) cold water
- **Filling:**
- 2 eggs
- 1 egg yolk
- 1/2 cup (125 mL) sugar
- 1/4 cup (50 mL) lemon juice
- 2 tsp (10 mL) grated lemon zest
- 1/4 cup (50 mL) butter
- 5 nectarines
- 1 tbsp (15 mL) sugar
- 1/2 cup (125 mL) strained **Smucker's®** Pure Apricot Jam

Directions

Step 1:

Crust: Preheat oven to 400°F (200°C).

Step 2:

Combine flour, sugar and salt in large mixing bowl. Cut in butter with pastry blender or 2 knives until crumbly. Add water, mixing with fork until blended.

Step 3:

Gather dough into a smooth ball. Press dough evenly into bottom and sides of 9" (23 cm) fluted flan pan. Prick with fork. Chill 30 minutes. Line with a circle of foil.

Step 4:

Bake in centre of preheated oven for 15 minutes. Remove foil and bake 12 to 15 minutes longer, or until light golden. If cracks form, press warm crust gently to seal. Cool on wire rack.

Step 5:

Filling: Preheat oven to 350°F (180°C)

Step 6:

Beat eggs, egg yolk, sugar, lemon juice and lemon zest together in medium saucepan. Add butter. Cook on medium heat, stirring constantly until mixture thickens, about 5 minutes. Spread evenly in baked crust.

Step 7:

Cut each nectarine in 3/4" (2 cm) slices. Arrange attractively over filling. Sprinkle with 1 tbsp (15 mL) sugar.

Step 8:

Bake in preheated oven for 30 to 35 minutes, or until fruit is tender-crisp. Cool. Brush jam over flan to glaze before serving.

Images

