

Else Marie's recipe for fruit tart:

Ingredients:

2 eggs
150 grams sugar
160 grams flour
1 teaspoonful vanilla
2 ½ teaspoonful baking powder
300 grams frozen or fresh fruit
A little hazelnuts or almonds

Preparation:

Mix up eggs, sugar, flour, vanilla and baking powder.

Chop coarsely the nuts.

Place the paste in a tart dish.

Place the fruit on top of the paste and then add the nuts.

Bake it in the oven for about 30 minutes at 190 degrees Celsius.