

Apricot Cream Cheese Tart with Gingersnap Pecan Crust Recipe

From CHOW.com

½ cup (1 stick) unsalted butter, melted
1½ cups gingersnap cookie crumbs
½ cup chopped toasted pecans (see Note)
Two 8-ounce packages cream cheese, softened
1 cup confectioners' sugar
¼ cup sour cream (do not use reduced-fat sour cream)
1 teaspoon vanilla extract
2½ cups thinly sliced fresh ripe apricots* (5-8 apricots—*apricots vary widely in size depending on the variety)
3 tablespoons apricot preserves

To make the crust: In a medium-size bowl, combine the butter with the gingersnap crumbs and pecans. Press firmly into a buttered 10-inch tart pan with removable bottom. Cover tightly with plastic wrap and place in the freezer for 1 hour.

To make the filling: In a large bowl, on the low speed of an electric mixer, beat together the cream cheese and sugar until smooth and creamy. Add the sour cream and vanilla, continuing to beat at low speed until well combined.

Remove the tart pan from the freezer and spread the filling evenly in the crust with a rubber spatula. Arrange the sliced apricots on top of the filling in a decorative manner. In a small saucepan over low heat, warm the apricot preserves, stirring often, for 1 to 2 minutes. Remove from the heat, and lightly brush the apricots with the warmed preserves. Refrigerate the tart for at least 4 hours, or overnight, to ensure that the filling sets.