

# Almond Tarts

## INGREDIENTS

### *Pastry:*

- $\frac{3}{4}$  cup flour
- 6 Tbsp. butter
- 1 egg
- 1 Tbsp. cream
- Extra flour for rolling out dough

### *Filling:*

- $\frac{1}{2}$  cup butter
- 1 lemon
- 3 eggs
- 1 cup ground almonds
- 1 Tbsp. orange juice
- $\frac{1}{2}$  cup sugar

## EQUIPMENT

- Measuring cups and spoons
- Medium mixing bowl
- Pastry cutter or fork
- Wooden spoon
- Small saucepan
- Grater
- Large mixing bowl
- Cutting board
- Rolling pin
- Muffin pan
- Butter knife
- Pot holders
- Wire cooling racks



## DIRECTIONS

1. To make the pastry dough, measure the flour and butter into the medium mixing bowl. Use the pastry cutter or fork to blend them until the mixture is crumbly.
2. Crack the egg into the bowl. Add the cream and stir to form a smooth dough.
3. Chill the pastry dough for 15-30 minutes in refrigerator.
4. While the dough is chilling, preheat the oven to 325°.
5. To make the filling, melt the butter in the saucepan over low heat.
6. Grate the rind of the lemon. Measure 1 Tbsp. of lemon rind into the large mixing bowl.
7. Crack the eggs into the bowl. Add the melted butter, ground almonds, orange juice, eggs, and sugar. Mix well. Set the bowl aside.
8. Remove the pastry dough from the refrigerator. Divide it into 12 pieces. Shape each piece into a ball.
9. On a floured cutting board, roll out each ball into a thin circle, about  $\frac{1}{4}$  inch thick. Fit each circle into a cup in the muffin pan. Pat the sides to make them fit like tiny piecrusts.

10. Put 2 Tbsp. of filling into each muffin cup. Divide any remaining filling evenly among the cups. Bake the almond tarts for 40 minutes, or until a knife inserted in the center of one tart comes out clean.
11. Remove the tarts from the oven. Let them cool in the pan for 10 minutes before transferring them to the cooling racks. Completely cool before serving.