

Cranberry Tart

This cranberry tart recipe is wonderful to make or take out of the freezer when having someone over for coffee and just for yourself. It bakes these pink-red beauties, along with shaved almonds and almond extract for a rich nuttiness, into a dense cake.



Ingredients

- 1 package (12 ounces) fresh or frozen cranberries, thawed
- 1 cup sugar, divided
- 1/2 cup sliced almonds
- 2 large eggs, room temperature
- 3/4 cup butter, melted
- 1 teaspoon almond extract
- 1 cup all-purpose flour
- 1 tablespoon confectioners' sugar

Directions

1. In a small bowl, combine the cranberries, 1/2 cup sugar and almonds. Transfer to a greased 11-in. fluted tart pan with a removable bottom. Place on a baking sheet.
2. In a small bowl, beat the eggs, butter, extract and remaining sugar. Beat in flour just until moistened (batter will be thick). Spread evenly over berries.
3. Bake at 325° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack. Dust with confectioners' sugar. Refrigerate leftovers.

Nutrition Facts

1 piece: 255 calories, 14g fat (8g saturated fat), 65mg cholesterol, 93mg sodium, 30g carbohydrate (19g sugars, 2g fiber), 3g protein.