

## Cranberry Almond Tart

Preheat oven to 325 degrees.

1 pkg. (12 oz) fresh or frozen cranberries, thawed

1 C. sugar, divided

½ C. sliced almonds

2 eggs

¾ C. butter melted

1 T. almond extract

1 C. flour

1 T. confectioner's sugar

Fresh cranberries for garnish

In a small bowl, combine the cranberries, ½ C. sugar and almonds. Transfer to a greased 10 inch glass or ceramic pie pan. Place on a baking sheet.

Using an electric mixer, beat the eggs, butter, extract and remaining 1/2 C. sugar. Beat in flour just until moistened (batter will be thick). Spray a flat frosting knife or spatula, and spread the batter evenly over the cranberries.

Bake at 325 for 40 – 45 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack. Dust with confectioners' sugar.

Serve with Reddi Whip, plain whipped cream, or add a T. of Grand Marnier and grated orange zest to the whipped cream. Refrigerate leftovers.

Yield: 12 servings

What Can I Bring? Cookbook