

Cranberry 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 11 inch fluted tart pan with a removable bottom. **Wrap aluminum foil under the tart pan for easy clean up later. The batter may leak through.** Place on a baking sheet.

In a small mixing bowl, beat the eggs, butter, extract and remaining sugar. Beat in flour just until moistened (batter will be thick). Spread evenly over berries.

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 whipped cream. Refrigerate leftovers.

Yield: 12 servings