

CRÈME D'AMANDES/ ALMOND CREAM

For one 220-240 mm/9" tart or six individual 80 mm/3" tarts

- 60 g / ½ stick (2 ounces) butter, softened
- 60 g / ¼ cup (2 ounces) sugar
- 60 g / ½ cup (2 ounces) almond flour
- 1 large egg
- 10 g / 1 tablespoon flour (opt)

You can make the recipe using a mixer or by hand using a spatula. It's very simple! It keeps well covered in the fridge for 3-5 days or in the freezer for up to 2 months! You can also easily double, triple or quadruple the recipe.

1. Cream the butter and sugar.
2. Add the almond flour and blend well.
3. Add the egg, blend well then blend in the flour until smooth. Store refrigerated in a covered container.
4. Remove the cream from the fridge about 20 minutes before using (or if frozen, thaw in the fridge overnight); fill an unbaked *pâte sucrée d'amandes*-lined tart pan or ring about ½ full with the almond cream and sprinkle fruits of choice on top.
5. Bake the tart for 20-25 minutes @ 350°F until the almond cream filling puffs up around the fruit and becomes golden brown. OPTION: brush with apricot glaze once out of the oven.
6. Let cool. Great with lightly sweetened whipped cream or your favorite ice cream. You can even add some fresh fruit and your favorite toasted nuts or crunchy bits on top!