

Almond Lemon Tart

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Ingredients:

CRUST

2 cups of flour.

½ cup of powdered sugar.

½ teaspoon of salt.

1 teaspoon of almond extract.

1 cup of unsalted butter.

FILLING

1 cup of almonds.

½ cup of almond paste.

½ cup of sugar.

Juice of 1 lemon.

Zest of 1 lemon.

3 medium eggs.

½ cup of cream.

1 teaspoon of almond extract.

Directions:

CRUST

Place the flour, sugar, salt and almond extract in a food processor.

With the motor running slowly, drop in the unsalted butter, about 1 tablespoon at a time.

Process until a ball of dough forms on top of the blade.

Remove from your food processor and press into a greased 12 inch removable bottom flan pan.

Bake in a 350°F (180°C) oven and just until the crust sets (takes about 10 minutes).

Set aside and allow to cool.

FILLING

Place the almonds, almond paste and sugar in a food processor and process to grind the nuts.

Stop the processor and add the lemon juice, lemon zest, eggs, cream and almond extract. Process to blend well.

Pour in the cooled crust and bake in a 350°F (180°C) oven for about 20-25 minutes or until a knife inserted into the tart comes out clean.

Serve warm or cold with whipped cream.