

Crostata Frangipane Almond Cream Tart

INGREDIENTS

- For the crust:
- 1 2/3 cup flour
- 1 cup almond flour
- 1 extra large egg
- 9 TBSPs cold butter, cut into chunks
- 1/2 cup sugar
- Pinch of salt
- 1 tsp vanilla
- 1 tsp baking powder
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- For the frangipane cream:
- 2 cups almond flour
- 2/3 cup powdered sugar
- 6 TBSPs butter, melted and cooled
- 2 extra large eggs
- 1 tsp almond extract
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- Shaved almonds for decoration

NONNA'S TIPS ON PAGE 2



DIRECTIONS

- Preheat oven to 360F.
- Begin by making the cream filling.
- Beat eggs, melted (and cooled) butter and almond extract with a fork until blended.
- Add powdered sugar and continue to stir until sugar has melted.
- Finally, add almond flour and stir until incorporated.
- Set aside.
- Grease and flour a tart pan and set aside.
- (You may use baking spray instead, if you wish).
- Now, for the crust....
- Place regular flour and almond flour in a large bowl.

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DIRECTIONS (CONT.)

- Add sugar and mix with fork.
- Add cold butter chunks, and using either a pastry cutter or your fingers, break the butter into the dry ingredients until the results resemble sand.
- Add eggs and baking powder and continue to mix until a dough forms.
- Separate dough into three parts, use 2 for the crust and 1 for the top.
- Line the 2/3 portion of dough on the bottom and sides of tart pan.
- Make sure layer is even. Use your fingertips to achieve that.
- Prick bottom crust with fork.
- Spread frangipane cream filling evenly over crust.
- Break up remaining dough into bits and sprinkle them over top of cream filling.
- Make sure to space them evenly over top.
- For the final touch, sprinkle some shaved almonds over entire surface of tart.
- Bake in hot oven for about 40-45 minutes until top is golden.
- Serve at room temperature with a dust of powdered sugar.

Crostata Frangipane continued...

NONNA'S TIPS

- This tart is so simple to make that you can use just a fork to make it.
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- I like to add almond extract to the cream filling for a richer almond flavor. Add as much or as little as you like.
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- I use 00 flour for my sweet creations because of its lighter texture. If you're using all-purpose flour, I recommend sifting it first for better results.