



Rustic Cranberry Tart

BY CHEF JEREMY LANGLOIS

ingredients

- 1 package (12 ounces) fresh or frozen cranberries, thawed
- 2 cup sugar, divided
- 1/2 cup sliced almonds
- 2 large eggs, room temperature
- 3/4 cup butter, melted
- 1 teaspoon almond extract
- 1 cup all-purpose flour
- 1 tablespoon confectioners' sugar

directions

In a small bowl, combine the cranberries, 1 cup sugar and almonds. Transfer to a greased 11-in. tart pan with a removable bottom. Place on a baking sheet.

In a small bowl, beat the eggs, butter, extract and remaining sugar. Beat in flour just until moistened. Spread evenly over berries.

Bake at 325° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool in a pan on a wire rack. Dust with confectioners' sugar and serve.