



CRANBERRY APPLE TART WITH ALMOND CREAM

A delicious holiday dessert with the perfect balance of sweetness and tart. Fresh cranberries, apples, and a rich almond cream make for a well-rounded flavor profile that is a true crowd pleaser!

Almond Sucree Crust**

3 Tbs powdered sugar

6 Tbs butter

1 egg, room temperature

1 c all-purpose flour

¼ c and 1 Tbs [Farm Fresh Nuts Natural Ground](#)

Almond Flour

¼ tsp salt

Almond Cream

6 Tbs butter, room temp

6 Tbs sugar

¾ c + 2 tsp [Farm Fresh Nuts Natural Ground](#)

1 large egg

2 Tbs cornstarch

(optional) 2 tsp rum

Tart Filling

150 g almond cream (about 1/2 the above recipe)

1 large apple, peeled, cored, quartered, and sliced

1 cup Farm Fresh Nuts [Dry Roasted Sliced Almonds Unsalted](#)

¼ c fresh cranberries

2 Tbs sugar

2 tsp [Farm Fresh Nuts Natural Ground](#)

pinch cinnamon

Almond Sucree Crust

Cream butter and powdered sugar with paddle attachment in a stand mixer until light and fluffy. Slowly add beaten eggs in 2-3 additions, scraping sides of bowl down as needed. To aid incorporation, add eggs at room temperature and increase mixing speed.

Add flours and salt in all at once, and mix until just incorporated.

Wrap dough in plastic wrap and place in fridge to rest 10 minutes.

Almond Cream

Using a mixer, cream together butter, sugar, and almond flour on medium until light and fluffy.

With the mixer running, slowly add in egg until well incorporated.

Add in the cornstarch and (optional) rum and mix well.

Use immediately. Otherwise, beat until fluffy when ready for use.

Assembly

Preheat oven 350F.

On a floured surface, use a rolling pin to roll out dough to about 1/8-inch thickness and roughly 10-inches in diameter.

Line a tart ring with dough. Return to fridge to rest another 10 minutes.

When dough is chilled, spread a layer of almond cream on the bottom of the tart, filling about 1/3-1/2 the depth of the tart. Be sure not to overfill as almond cream rises while baking and may bubble over.

Arrange apple slices in a feathered, decorative pattern. I feather the slices outward from the center in 5 "spokes."

Sprinkle sliced almonds over the tart, particularly covering the "naked" exposed surfaces of almond cream.

Sprinkle fresh cranberries over the tart taking care to uniformly distribute the fruit.

In a small bowl, mix together the sugar, almond flour, and cinnamon. As desired, sprinkle a generous amount of the sugar mixture over the tart.

Bake for 45-55 minutes until edges are golden brown and top of the tart starts to take on a light gold to golden brown color.

Cool completely on pan before unmolding and serving.

Cut into 8-10 slices, serve, and enjoy!

Notes

* docking is the process of poking small holes in the dough to let trapped air and steam escape during blind baking. I use a fork to poke holes along the bottom of the tart crust.

** you can choose to use your favorite pie or tart crust for this recipe!

Almond cream can be made ahead of time and stored in the refrigerator or freezer. Be sure to beat until fluffy prior to use as it will be cold and stiff from storage.