

## Maids of Honor



### Ingredients

- 6 unbaked 4-inch tart shells
- 1 Tbsp. heavy cream
- 2/3 c. ground blanched almonds
- 1/2 tsp. almond extract
- 1/2 c. sugar
- 2 Tbsp. red currant jelly
- 1 1/2 Tbsp. cornstarch
- Whipped cream
- 1 egg
- Toasted whole almonds

### Method

1. Prepare tart shells and refrigerate until ready to use.
2. Preheat oven to 350 F.
3. In a medium size bowl, combine ground almonds, sugar, and cornstarch.
4. Mix well in a small bowl, beat egg until foamy.
5. Add almond-sugar mixture with cream almond extract.
6. Stir until combined.
7. Place 1 teaspoon jelly in bottom of each shell.
8. Spoon batter evenly into shells.
9. Bake for 30 minutes or until the top is golden brown and springs back when gently pressed with fingertip.
10. Let cool in pan on rack.
11. Decorate with whipped cream and whole almonds.

*Courtesy of member Nancy Jean Mozer, House of Lancaster Cookery Book, 1986*