

Rainier Cherry Almond Tart

INGREDIENTS:

- pie crust to line a 9inch tart pan
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup sugar
- 1 egg
- 1 tsp almond extract
- 1 cup almond flour
- 1 Tbsp all purpose flour (or use more almond flour for gluten free)
- approximately 30-40 cherries, pitted and halved

DIRECTIONS:

1. Set oven to 375F
2. Line the 9 inch tart pan or pie plate with the crust. Put in the refrigerator while you continue.
3. Cream the butter and the sugar until fluffy.
4. Beat in the egg, and then mix in the flours and almond extract.
5. Spread the mixture into the pie shell and top with the cherry halves, laying them face down across the entire surface of the tart.
6. Bake for about 35-40 minutes until golden and firm to the touch.

