

CONSTITUTION DAY – ALMOND TARTS

TOOLS

Measuring cups & spoons

Medium mixing bowl

Pastry cutter or fork

Wooden spoon

Small saucepan

Grater

Large mixing bowl

Cutting Board

Rolling pin

Muffin pan

Butter knife

Potholders

INGREDIENTS

Pastry:

¾ cup flour

6 Tablespoons butter

1 egg

1 Tablespoon cream

Extra flour for rolling out dough

Filling:

½ cup butter

1 lemon

1 cup ground almonds

1 Tablespoon orange juice

3 eggs

½ cup sugar

DIRECTIONS *(Makes 12 tarts)*

1. To make the pastry dough, measure the flour and butter into the medium mixing bowl. Use the pastry cutter or fork to blend them until the mixture is crumbly.
2. Crack the egg into the bowl. Add the cream and stir to form a smooth dough.
3. Chill the pastry dough for 15 to 30 minutes in the refrigerator.
4. While the dough is chilling, preheat the oven to 325°.
5. To make the filling, melt the butter in the saucepan over low heat.
6. Grate the outer, yellow part of the lemon peel. Measure 1 tablespoon of grated lemon zest into the large mixing bowl.
7. Add the melted butter, ground almonds, orange juice, eggs and sugar. Mix well. Set the bowl aside.
8. Remove the pastry dough from the refrigerator. Divide it into 12 pieces. Shape each piece into a ball.
9. On a floured cutting board, roll out each ball into a thin circle, about ¼ inch thick.
10. Fit each circle into a cup in the muffin pan. Pat the sides to make them fit like tiny pie crusts.
11. Put 2 tablespoons of filling into each muffin cup. Divide any remaining filling evenly among the cups.
12. Bake the almond tarts for 40 minutes, or until a knife inserted in the center comes out clean.
13. Have an adult remove the tarts from the oven. Let them cool before serving.