

Our State eats

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Heavenly Buttery Almond Strawberry Tart

Crust:

- 2 cups sliced almonds
- ½ cup sugar
- 2 tablespoons all-purpose flour
- ½ teaspoon vanilla extract
- ¼ cup (½ stick) cold unsalted butter, cubed

Filling:

- ¼ cup sugar
- 2 tablespoons cornstarch
- 3 tablespoons cold water
- 3 tablespoons apple juice
- 1½ pounds strawberries, washed, stemmed, and halved

For the crust: Preheat oven to 375°. To make crust, place almonds, sugar, flour, and vanilla in a food processor, processing until almonds are coarsely ground. Add butter cubes and process for 6 seconds, or until mixture clumps together. Press mixture into the bottom and up the sides of a 9-inch glass pie plate and bake for 10 to 12 minutes, until golden brown.

Remove crust from oven. If necessary, use the back of a spoon to press mixture against the sides of the plate to re-form crust. Let cool until firm.



For the filling: Place sugar and cornstarch in a medium saucepan and stir to combine. Stir in water and apple juice until the mixture is smooth. Add strawberries and stir to coat with sugar mixture. Bring to a simmer and cook for 4-5 minutes over medium-high heat, stirring frequently, until liquid is thickened and coats the berries.

While the filling is still warm, pour it into the prepared crust. Bake for 25 minutes, or until the pie is set on top.

Let cool on a wire rack for at least one hour and refrigerate for 2-3 hours before serving.

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