



CRANBERRY, ALMOND, AND CINNAMON TART

🕒 10 min. ⏱ 3 h. 35 min. < easy 🍷 10 pieces

INGREDIENTS

Sweet shortcrust pastry

100 g sugar
200 g butter, cut into pieces
370 g flour
1 egg
1 pinch salt
1½ tsp vanilla sugar, homemade or 1 tsp natural vanilla extract

Berry glaze

70 g sugar
25 g water
150 g cranberries

Filling

225 g cranberry jam
175 g almonds
140 g butter
100 g sugar, plus extra for sprinkling
3 eggs, large
1 tsp vanilla sugar, homemade or 1 tsp natural vanilla extract
1 tsp cinnamon
¼ tsp salt

USEFUL ITEMS

round spring form tin (Ø 20 cm.),
baking paper

PREPARATION

Sweet shortcrust pastry

1. Place sugar into mixing bowl and grind **15 sec./speed 10**.
2. Add butter, flour, egg, salt and vanilla sugar into mixing bowl and mix **30 sec./speed 5** with aid of spatula. Remove pastry dough from mixing bowl, form into a flattened ball and wrap with cling film. Refrigerate for 1 hour.
3. Preheat oven to 180°C. Grease a round spring form tin Ø 20 cm, cover the base with baking paper and set aside.
4. Roll out pastry dough into a sheet Ø 40 cm between 2 sheets of baking paper. Place dough into spring form tin, covering bottom and sides. Cut out any excess dough from sides. Pierce surface of dough with a fork, cover with baking paper and weights. Bake in preheated oven (180°C) for 10 minutes. Remove weights and baking paper, brush surface of dough with some egg white and place back in oven for about 25 minutes or until lightly golden. Refrigerate remaining egg whites until needed. Place spring form tin on a rack and allow to cool for 30 minutes.

Berry glaze

5. Place sugar and water into mixing bowl and heat **5 min./115°C/speed 2**.
6. Add cranberries and heat **5 min./90°C/reverse/speed 1**. Transfer into a heatproof bowl and set aside to cool down.

Filling

7. Cover bottom of pastry in spring form tin with cranberry jam and set aside. Place almonds into mixing bowl and grind **10 sec./speed 10**.
8. Add butter, sugar, eggs, vanilla sugar, cinnamon and salt and mix **20 sec./speed 5**. Transfer mixture on top of cranberry jam and bake in preheated oven (180°C) for about 45 min, or until golden brown (cover with foil if it browns early). Remove spring form tin from oven, brush with remaining egg white and sprinkle with sugar. Place again into preheated oven (180°C) and bake for 5 minutes. Place spring form tin on a rack and allow to cool for 15 minutes. Transfer to a serving plate and cover with berry glaze. Serve warm.