

## Lemon Almond Tart



### Ingredients

#### Pastry Crust:

½ cup sliced almonds  
2 tablespoons sugar  
1 ½ cups flour  
¼ teaspoon salt  
½ cup cold butter  
4-6 tablespoons ice cold water  
½ teaspoon vanilla

#### Lemon Filling:

¼ cup butter  
¾ cup sugar  
Zest of 3 lemons  
¾ cup lemon juice  
4 eggs

Preheat oven to 350.

In a food processor combine almonds and sugar, pulse to a fine crumb, but not a paste. Add flour, salt, & butter (cut into cubes), pulse until combined. Drizzle about ¼ cup of ice cold water & vanilla over the flour mixture and pulse. Mixture should be crumbs but come together when pinched. If it's too crumbly you can add a little more water a tablespoon at a time, pulsing after each. Dump crumb mixture into a 10 inch tart pan and press into bottom & edges of pan.

Make filling by melting butter on low heat in a saucepan. Take off heat, stir in sugar, zest & lemon juice. Then, whisk in eggs one at a time until thoroughly blended. Pour filling into tart shell and bake in 350 degree oven for 25-30 minutes or until crust starts to brown and lemon custard is set.

Sprinkle with powdered sugar, or top with fresh berries & whipped cream.