

## **STRAWBERRY-ALMOND TART**

Some amount of time. I don't know right now

Perhaps I have a tendency to call things tarts when they really aren't, but here we are. This recipe was originally taken from Nichole Accetola's [Scandinavian from Scratch](#) cookbook. There it is a strawberry almond tart with a whipped cream sort of custard topping, this was very good. I've made a few modifications with respect to changing the crust, some proportions, and adding a few bits here and there. It can be kept with something closer to the listed topping, or for a richer dessert, this can be substituted with chocolate quite easily.

**Ingredients:** 1. hi

**Almond Crust:**

- 2 1/2 cups almond flour
- 1/2 tsp salt
- 1 egg
- 3 Tbsp coconut oil
- 2 Tbsp maple syrup
- 1 tsp almond extract