

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 desert, this can be substituted with chocolate quite easily.

Ingredients

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

Directions

1. hi