

Melkert

Ingredients:

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| 1 cup ground almonds |
| 1 cup sugar |
| 2 tbsp butter, softened |
| 2 large eggs |
| 1/2 cup cream |
| 1/2 tsp almond extract |
| 1/2 tsp vanilla extract |
| 1 sheet puff pastry, thawed |
| Icing sugar, for dusting |

Instructions:

| Step | Instruction |
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| 1 | Preheat the oven to 180°C (350°F). |
| 2 | In a bowl, cream together the ground almonds, sugar, and butter. |
| 3 | Add the eggs one at a time, mixing well after each addition. |
| 4 | Stir in the cream, almond extract, and vanilla extract until well combined. |
| 5 | Roll out the puff pastry and line a tart tin with it. |

| Step | Instruction |
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| 6 | Pour the almond mixture into the pastry case. |
| 7 | Bake for 30-35 minutes until the filling is set and the pastry is golden brown. |
| 8 | Allow to cool before dusting with icing sugar. |