

# QUEEN CHARLOTTE'S TART

SERVES 8–12 Adapted from *In Order to Serve*, Christ Episcopal Church

## INGREDIENTS

2 refrigerated pie crusts

½ cup butter

¾ cup sugar

1 egg

½ cup + 1 tbsp rice flour

½ cup sliced almonds

1 tsp almond extract

4–6 tbsp raspberry jam

Press 1 pie crust in bottom of 8-inch springform pan. Allow dough to go up sides of pan about ½ inch. Prick and bake at 350° until lightly golden. Cool.

To make filling, melt butter and stir in sugar. Cook 1 min, stirring constantly. Add egg, flour, almonds, and almond extract.

Spread jam on baked crust. Top with filling. Cut second crust into strips. Lay across tart in lattice pattern. Bake at 400° for 30 min or until golden brown.

Serve warm with vanilla ice cream.

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1 day in advance. Warm prior to serving.
- I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.
- Also delicious as a brunch side.
- Increases well.