

Almond and Jam Pastries

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Internet Address: <http://www.myrecipes.com/recipe/almond-jam-pastries-50400000126572/>



ALMOND CREAM: (you'll have more than is needed)

1 cup sliced almonds

1/2 cup granulated sugar, divided

2/3 cup unsalted butter

1/4 teaspoon kosher salt

1 large egg

2 tablespoons half and half, or milk

TOASTS:

8 slices brioche, or challah bread, 1/2 in. thick or thicker

1/2 cup apricot jam, or other flavor

2 cups sliced almonds, about 2 T per toast

Powdered sugar

Servings: 8

1. Preheat oven to 350°. Whirl 1 cup almonds with 1/4 cup granulated sugar in a food processor until finely ground. Transfer mixture to a bowl.
2. Blend butter and remaining 1/4 cup granulated sugar in a food processor until smooth. Add salt, egg, and half-and-half and pulse just to blend. Add reserved ground almonds and blend until mixture is smooth.
3. Line a baking sheet with parchment paper. Spread about 1 tbsp. jam, then 2 tbsp. almond cream, on each slice of bread (you'll have almond cream left over). Sprinkle each with about 2 tbsp. sliced almonds.
4. Bake until almond cream is golden brown and almonds are toasted, about 20 minutes. Sprinkle with powdered sugar.
5. Make ahead: Chill extra almond cream airtight up to 2 weeks and use for making more pastries.

Yield: 8 (serving size: 1 pastry)

Per Serving (excluding unknown items): 831 Calories; 55g Fat (57.6% calories from fat); 20g Protein; 71g Carbohydrate; 5g Dietary Fiber; 141mg Cholesterol; 371mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 8 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>