

Raspberry Almond Tarts

Makes about 21 (2 ½-inch) tarts

½ cup sugar	2 eggs
½ teaspoon salt	3 cups flour
1/8 teaspoon baking powder	Almond tart filling (see recipe)
½ cup (1 stick) butter	2 cups raspberry filling or preserves
½ cup solid vegetable shortening	(See note)

To make the short dough: In a bowl, combine sugar, salt and baking powder. Cut in butter and shortening as for pie dough. Add eggs and beat in, then add flour and beat until well blended. If dough seems dry, add a little milk. The dough should be like cookie dough, able to be rolled out and cut.

Roll out dough on a lightly floured surface to about 1/8- to 3/16-inch thickness. Cut with a round cutter (or rim of a drinking glass) about 3-¾ inches in diameter. Gently press circles into standard-size muffin cups (2-½ inches across the top), bringing each all the way up to the top.

Preheat oven to 350 degrees.

Prepare almond tart filling.

In each dough-lined cup, place 1-½ tablespoons raspberry filling or preserves. Add enough almond filling so that each cup is about two-thirds to three-fourths full.

Bake in preheated oven 26 to 30 minutes, until light golden brown on top. (Tops may crack.) Cool 10 to 15 minutes, then remove from pan to a rack to cool completely.

Notes: We used raspberry filling from Cook's Specialty cake and candy store in West Allis. Small tart pans can be used in place of muffin pans.

Almond tart filling:

2 cups almond paste (about 20 ounces)	¼ cup flour
¼ cup (½ stick) butter, room temperature	¼ cup honey
½ cup sugar	4 eggs
	1 to 2 egg whites (optional)

In a bowl, using electric mixer, combine almond paste and butter until thoroughly blended. (Note: Break up almond paste with your fingers first.) Beat in sugar, flour and honey. Add eggs one at a time, beating well after each addition. If mixture is thick, add 1 to 2 egg whites. Mixture should be like a thick pancake batter for cake-like pancakes. Beat on high speed until smooth. (A few small lumps are OK.)

