



Jam Pie

 Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



496 kcal

DESSERT

Ingredients

- ☐ 0.3 cup almond paste crumbled
- ☐ 0.3 cup garnish: blackberry jam seedless
- ☐ 0.5 cup butter
- ☐ 1 large eggs
- ☐ 3 egg yolks
- ☐ 15 ounce piecrusts refrigerated
- ☐ 0.5 cup sugar

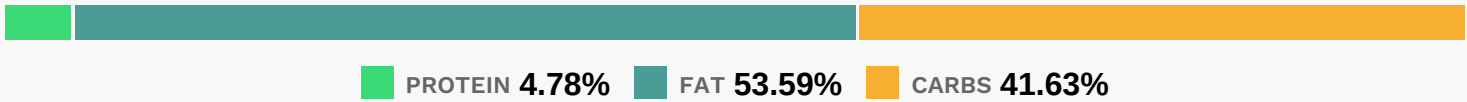
Equipment

- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Melt butter, and let cool.
- ☐ Beat egg yolks and egg at medium speed with an electric mixer until thickened.
- ☐ Add sugar and almond paste, and beat well. (Filling will be slightly lumpy.)
- ☐ Add cooled butter, beating just until blended.
- ☐ Fit piecrust into a 9" pieplate according to package directions; fold edges under, and crimp.
- ☐ Stir jam well, and spread in bottom of pastry. Stir filling, and pour over jam.
- ☐ Bake at 325 for 45 minutes or until set and a golden crust has formed on top, shielding edges with aluminum foil after 30 minutes to prevent excessive browning. Cool completely on a wire rack.
- ☐ Serve at room temperature. Dust with powdered sugar before serving, if desired. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:15.64, Glycemic Load:14.01, Inflammation Score:-5, Nutrition Score:7.3339130049166%

Nutrients (% of daily need)

Calories: 495.6kcal (24.78%), Fat: 29.68g (45.66%), Saturated Fat: 7.73g (48.34%), Carbohydrates: 51.86g (17.29%), Net Carbohydrates: 50.04g (18.19%), Sugar: 21.97g (24.42%), Cholesterol: 96.15mg (32.05%), Sodium: 368.61mg (16.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.95g (11.91%), Manganese: 0.31mg (15.36%), Folate: 56.88µg (14.22%), Selenium: 9.38µg (13.41%), Vitamin A: 639.1IU (12.78%), Vitamin E: 1.9mg (12.66%), Vitamin B2: 0.2mg (11.9%), Vitamin B1: 0.17mg (11.34%), Iron: 1.86mg (10.36%), Phosphorus: 101.23mg (10.12%), Vitamin B3: 1.55mg (7.75%), Fiber: 1.83g (7.3%), Vitamin B5: 0.54mg (5.36%), Copper: 0.1mg (4.84%), Magnesium: 19.27mg (4.82%), Calcium: 41.72mg (4.17%), Zinc: 0.59mg (3.93%), Vitamin K: 3.95µg (3.76%), Vitamin B6: 0.07mg (3.37%), Vitamin B12: 0.2µg (3.36%), Vitamin D: 0.49µg (3.26%), Potassium: 106.93mg (3.06%), Vitamin C: 1.28mg (1.55%)