



## Raspberry-Almond Tarts

READY IN



45 min.

SERVINGS



24

CALORIES



127 kcal

DESSERT

### Ingredients

- 0.3 cup almond paste crumbled
- 0.5 cup blanched almonds and whole coarsely chopped
- 0.5 cup butter softened
- 3 ounce cream cheese softened
- 1 large eggs
- 1 cup flour all-purpose
- 0.3 cup raspberry preserves seedless
- 0.5 cup sugar

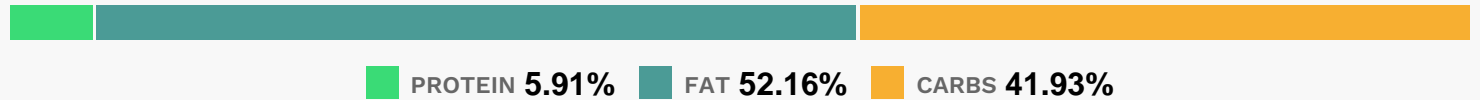
## Equipment

- oven
- wire rack
- hand mixer

## Directions

- Beat butter and cream cheese at medium speed with an electric mixer until creamy; add flour, beating until blended. Cover and chill 1 hour.
- Shape pastry into 24 (1-inch) balls.
- Place balls in ungreased miniature (1 3/4-inch) muffin pans; press evenly into bottom and up sides.
- Spoon 1/2 teaspoon preserves into each tart. Stir together egg, sugar, and almond paste; spoon 1 teaspoon mixture over preserves, and sprinkle with chopped almonds.
- Bake at 325 for 25 to 30 minutes. Cool slightly in pans on a wire rack; remove from pans, and cool completely. Freeze up to 1 month, if desired.

## Nutrition Facts



## Properties

Glycemic Index:9.46, Glycemic Load:7.6, Inflammation Score:-2, Nutrition Score:2.5786956652351%

## Nutrients (% of daily need)

Calories: 127.32kcal (6.37%), Fat: 7.53g (11.59%), Saturated Fat: 1.77g (11.03%), Carbohydrates: 13.62g (4.54%), Net Carbohydrates: 13.02g (4.74%), Sugar: 7.87g (8.74%), Cholesterol: 11.33mg (3.78%), Sodium: 61.12mg (2.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.92g (3.84%), Vitamin E: 1.25mg (8.35%), Manganese: 0.11mg (5.67%), Vitamin B2: 0.08mg (4.77%), Vitamin A: 228.19IU (4.56%), Selenium: 3.05µg (4.35%), Folate: 14.97µg (3.74%), Phosphorus: 36.19mg (3.62%), Vitamin B1: 0.05mg (3.42%), Magnesium: 13.12mg (3.28%), Copper: 0.06mg (2.79%), Iron: 0.44mg (2.46%), Fiber: 0.6g (2.41%), Vitamin B3: 0.45mg (2.25%), Calcium: 19.36mg (1.94%), Zinc: 0.21mg (1.39%), Potassium: 45.89mg (1.31%)