

## Strawberry-Almond Cream Tart

**SOURCE: Cooking Light, APRIL 2003 (Jean Kressy)**

**Prepare the crust and filling up to 2 days ahead, assemble the morning of your brunch. You'll have extra glaze - try it on ice cream or pound cake.**

### INGREDIENTS:

#### Crust:

36 honey graham crackers (about 9 sheets)  
2 TBS sugar                      2 TBS butter, melted  
4 tsp water                      Cooking spray

#### Filling:

2/3 C light cream cheese  
1/4 C sugar  
1/2 tsp vanilla extract  
1/4 tsp almond extract  
2 TBS sliced almonds, toasted

#### Topping:

6 C small fresh strawberries, divided  
2/3 C sugar  
1 TBS cornstarch  
1 TBS fresh lemon juice

### DIRECTIONS:

Preheat oven to 350° F.

**To prepare crust:** place crackers in food processor - process till crumbly - add 2 TBS sugar, butter + water - pulse just till moist - place mixture in 9" round removable-bottom tart pan coated with cooking spray, pressing into bottom and up sides of pan to 3/4" - bake 10 minutes or till lightly browned - cool completely on wire rack.

**To prepare filling:** combine cream cheese, 1/4 C sugar + extracts in medium bowl - stir till smooth - spread mixture evenly over bottom of tart shell.

**To prepare topping:** place 2 C strawberries in food processor - process till puréed - combine strawberry purée, 2/3 C sugar + cornstarch in small saucepan over medium heat, whisking. Bring to boil, stirring constantly - reduce heat to low - cook 1 minute. Remove glaze from heat, and cool to room temperature, stirring occasionally. Combine 4 C strawberries + juice - toss to coat - arrange berries, bottoms up, in a circular pattern over filling. Spoon half of glaze evenly over berries (reserve remaining glaze for another use). Sprinkle nuts around edge - cover and chill 3 hours.

**Note:** You can use either an 8x12" rectangular pan or a 9" round tart pan. The recipe also works with a 9" spring-form pan and a 10" pie plate.

Yield: 10 servings

**NUTRITION PER SERVING: CALORIES 289 (28% from fat); FAT 8.9g (sat 4.2g, mono 1.7g, poly 0.5g); PROTEIN 4.5g; CARB 48.7g; FIBER 3g; CHOL 15mg; IRON 1.3mg; SODIUM 242mg; CALC 59mg**