



Marvposteier (Almond Tarts)



From "The Complete Scandinavian Cookbook" (Norwegian section) by Alice B. Johnson

This is so delicious!!

2 cups flour

1 tbsp. vanilla, cognac or brandy

5 ½ oz. confectioner's sugar

1 cup butter

3 ½ oz. almonds, blanched and
ground

3 large egg whites

¼ cup water

Sift flour, crumble in butter and add water and vanilla, cognac or brandy. Mix with fork or pastry blender. Chill. Break off small pieces and line fancy forms or tiny muffin pans.

Mix almonds and sugar and stir carefully into beaten egg whites. Place a teaspoonful of the filling in the center of each pastry-lined form. Roll out a small piece of the dough and cut in strips with a fluted pastry wheel. Place strip over the filling to form a handle for the basket-like tart. Bake at 350 until golden brown, about 20 minutes.

Makes about 30 tarts.