

## **Almond Basket**

Prep Time:

1 hour + overnight chill time

### **Cook Time:**

25 - 35 minutes at 400 degrees

Serves: 6 Servings

About the Recipe

Great basket for parties. Requires a little time, but everyone will enjoy this special treat.

### **Ingredients**

2 cups flour

½ cup ice water

½ lb. butter

Mix and chill overnight

½ lb. almond paste

1 egg + 1 extra yolk (save white for baking)

1 cup white sugar

½ teaspoon vanilla

### **Preparation**

Step 1

Mix flour, water and butter like a pie crust. Place on wax paper and chill overnight.

Step 2

Mix almond paste, eggs, sugar and vanilla. Chill overnight.

Step 3

Divide almond paste mixture into 4 pieces.

Step 4

Roll dough into oblong pieces. Divide filling equally into each piece. Spread on top, then roll.

Beat extra egg white until foamy. Brush top of each basket and sprinkle with sugar. Cut slits in top for baking.

Step 5

Sprinkle slivered almonds on top if desired.