Nantucket Cranberry Tart       serves 12

Ingredients
- 1 package (12 ounces) fresh or frozen cranberries, thawed
- 1 cup sugar, divided
- 1/2 cup sliced almonds
- 2 large eggs, room temperature
- 3/4 cup butter, melted
- 1 teaspoon almond extract
- 1 cup all-purpose flour
- 1 tablespoon confectioners' sugar

Directions
- 1. In a small bowl, combine the cranberries, 1/2 cup sugar and almonds. Transfer to a greased 11-in. fluted tart pan with a removable bottom. Place on a baking sheet.
- 2. In a small bowl, beat the eggs, butter, extract and remaining sugar. Beat in flour just until moistened (batter will be thick). Spread evenly over berries.
- 3. Bake at 325° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack. Dust with confectioners’ sugar. Refrigerate leftovers.