



Butter Toffee Vanilla Cream Fruit Tart

- Crust:
 - 2 packages Almond Accents® Butter Toffee sliced almonds, divided
 - 1 1/2 cups flour
 - 1/2 cup butter, room temperature
 - 2 Tbsp. sugar
 - 1 egg, lightly beaten
 - 1/2 tsp. vanilla
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- Fruit and Filling:
 - 1 package instant vanilla pudding and pie filling
 - 1 cup sour cream
 - 1 cup milk or half n' half
 - 4 - 5 cups sliced and whole fruits of choice (strawberries, raspberries, mandarin oranges, kiwi, blueberries and blackberries)
 - 1/2 cup reserved Almond Accents® Butter Toffee sliced almonds
 - 1/4 cup apricot preserves, melted



Preparation Time : 10
minutes

Crust:

Preheat the oven to 375 degrees. Set aside 1/2 cup Almond Accents. Finely chop remaining Almond Accents® and mix with remaining ingredients until soft dough forms. Press into the greased 9-inch tart pan cutting off any excess dough from the ridge of the pan. Bake crust 15 - 20 minutes or until golden brown. Cool completely.

Fruit and Filling:

With electric mixer, on medium speed, mix pudding mix, sour cream and milk 1 to 2 minutes or until thick; spread evenly over crust. Arrange fruit and reserved 1/2 cup Almond Accents® over filling; drizzle melted preserves over tart. Serve immediately or refrigerate until ready to serve.

Makes 6 to 8 servings.

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