

### **Almond Tart Recipe:**

This recipe makes 75 to 90 small tarts.

Ingredients: 75 to 90 (come 15 per box) Athens Phyllo mini prebaked shells( in the freezer section)

- 8 oz. butter
- 3/4 c. sugar
- 3/4 c. honey
- 1 t. almond extract
- 4 cups sliced almonds – (about a lb.)

Melt butter on low heat . Add sugar, honey and extract and mix well. Stir constantly. When the mixture thickens add the almonds and mix. Remove from the heat and cool slightly.

Place frozen tarts on a ungreased cookie sheet. Spoon a teaspoon or 2 of the nut mixture into each tart. Bake at 350 degrees until golden brown( about 10-15 min)

Remove from the oven and carefully place each tart on a wire rack to cool. Serve at room temperature. May be frozen.