

Almond Toffee Tartlets

Recipe By Brynie Greisman



Cooking and Prep:  25
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Serves:  16

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim, Sukkot

Diet: Vegetarian

Source: Family Table by
Mishpacha Magazine

I had three criteria when creating this recipe: 1) ease of preparation, 2) beautiful presentation, and 3) delicious taste and texture. These really hit the spot on all three! The crust is store-bought, and you don't even need a mixer for the filling. They look gorgeous. And the taste!!!! Chewy toffee flavor and crispy crunchy almonds in each bite. Festive too. A perfect Purim treat. They're so small, you can *fargin* yourself even two!

Ingredients (6)

Main ingredients

- 30 tartlet crusts (available in baking supply stores)
- 1 8-oz. (225-g.) container parve whipping cream
- 1/8 teaspoon salt (or a drop more if desired)
- 1/2 cup sugar
- 1–2 teaspoons **vanilla sugar**

1 – 1 and 1/4 cups sliced almonds

Start Cooking

For the Tartlets

1. Place tartlet crusts on an oven tray lined with Gefen Easy Baking Parchment Paper. Set aside. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a small pot, combine the parve whipping cream, salt, and sugar. Bring to a boil over medium heat, whisking constantly.
3. Add almonds and stir together. Using a teaspoon, fill the tartlets, making sure you have liquid and nuts in each one.
4. Carefully place in the oven and bake 12 minutes or until set. Don't overbake. These freeze beautifully.

Tip:

To take this to the next level, simply drizzle some melted chocolate over each tartlet.

Variation:

You can sub other nuts for the almonds if you prefer, or do both. I tried it with a candied hazelnut crunch and with a coconut-nut crunch. Both were outstanding. Just remember to decrease the amount of almonds and to divide the whip mixture evenly.

Credits

Photography: Moshe Wulliger.

Food and Prop Styling: Renee Muller.