

# Swiss Easter Rice Tart

Yield: 9 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-tart-recipe>

## Ingredients:

- 1 1/2 cups all purpose flour and more for dusting
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 11 tablespoons unsalted butter cold, in 11 slices
- 1/2 cup long grain rice
- 3 cups milk
- 2 teaspoons grated lemon zest
- 1/2 teaspoon almond extract optional
- 1/2 cup blanched almonds finely ground in food processor
- 3 large eggs
- confectioners' sugar

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 115 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 11 grams
8. Sodium: 410 milligrams
9. Sugar: 8 grams

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