

Fresh Fig Tart

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fresh-fig-tart-recipe>

Ingredients:

- 4 tablespoons butter melted, plus butter for greasing pan
- 1 cup raw almonds natural, not blanched or almond meal
- 1/2 cup sugar
- 1/4 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon cinnamon
- 3 eggs beaten
- 2 tablespoons honey
- 1/2 teaspoon almond extract
- 8 figs ripe, stems removed and sliced in half
- raw sugar turbinado for sprinkling on top

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 190 milligrams
4. Fat: 33 grams
5. Fiber: 8 grams
6. Protein: 14 grams
7. SaturatedFat: 10 grams
8. Sodium: 200 milligrams
9. Sugar: 56 grams

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