## RecipesCh@\_se

## Gluten-Free Italian Strawberry Tart

Yield: 10 min Total Time: 52 min

Recipe from: https://www.recipeschoose.com/recipes/italian-strawberry-tart-recipe

## **Ingredients:**

- 1 1/2 cups blanched almond flour or substitute with all purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 6 tablespoons butter softened
- 3/4 cup sugar
- 2 large eggs
- 2 tablespoons milk
- 2 cups strawberries hulled and cut in half
- vanilla ice cream

## Nutrition:

- 1. Calories: 270 calories
- 2. Carbohydrate: 25 grams
- 3. Cholesterol: 70 milligrams
- 4. Fat: 17 grams
- 5. Fiber: 3 grams
- 6. Protein: 6 grams
- 7. SaturatedFat: 6 grams
- 8. Sodium: 220 milligrams
- 9. Sugar: 21 grams

Thank you for visiting our website. Hope you enjoy Gluten-Free Italian Strawberry Tart above. You can see more 20 italian strawberry tart recipe Elevate your taste buds! to get more great cooking ideas.