

Easy Jam Tart

Yield: 4 min

Total Time: 105 min

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

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 cup stone-ground cornmeal or polenta
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 9 tablespoons unsalted butter at room temperature
- 1/2 cup granulated sugar
- 1 large eggs whole
- 1 large eggs separated
- 1/8 teaspoon almond extract
- 1 3/4 cups jam see Note above; I used the smaller amount or marmalade
- 2 tablespoons granulated sugar or coarse-crystal

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 180 grams
3. Cholesterol: 175 milligrams
4. Fat: 29 grams
5. Fiber: 4 grams
6. Protein: 10 grams
7. SaturatedFat: 17 grams
8. Sodium: 650 milligrams
9. Sugar: 101 grams

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