

Cranberry Hazelnut Cream Cheese Tart

Yield: 9 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-recipe-hazelnuts-oregon>

Ingredients:

- 1 cup fresh cranberries
- 1/4 cup sugar
- 1/2 teaspoon orange zest
- 2 tablespoons orange juice
- 1/4 cup almond meal
- 1 1/4 cups all purpose flour
- 1/4 cup hazelnuts
- 1/2 cup powdered sugar
- 1/4 teaspoon salt
- 9 tablespoons unsalted butter cold
- 1 large egg yolk whisked
- 10 ounces PHILADELPHIA Cream Cheese original, softened at room temperature
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon orange blossom water or orange extract
- 2 tablespoons heavy cream or half-and-half

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 115 milligrams
4. Fat: 29 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 15 grams
8. Sodium: 180 milligrams

9. Sugar: 25 grams

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