

Mazariner (Marzipan-raspberry tartlettes)

A Bite of History | December 2004



- 1 1/3 CUPS ALL-PURPOSE FLOUR
- 1/3 CUP GRANULATED SUGAR
- 1 TSP. BAKING POWDER
- 1/2 CUP BUTTER
- 1 EGG, SLIGHTLY BEATEN
- 1/4 CUP BUTTER, SOFTENED
- 1/3 CUP GRANULATED SUGAR
- 1/2 CUP GROUND BLANCHED ALMONDS
- 1/4 TSP. ALMOND EXTRACT
- 1 EGG
- 1/2 CUP RASPBERRY JAM
- 1 CUP SIFTED POWDERED SUGAR
- 1 TBSP. LEMON JUICE
- 1 TSP. WATER

For the dough, in a medium bowl stir together flour, 1/3 cup granulated sugar, and baking powder. Using a pastry blender, cut in 1/2 cup butter until mixture resembles coarse crumbs. Add 1 slightly beaten egg and combine to make a smooth dough. Cover and chill in the refrigerator while you prepare the filling.

For the filling, in a medium bowl beat 1/4 cup butter with an electric mixer on medium speed. Add 1/3 cup granulated sugar and beat on medium speed until mixture is light and fluffy, 4 to 5 minutes. Add ground almonds and almond extract. Beat in 1 egg until well combined; set aside.

On a lightly floured surface, roll dough until 1/8 inch thick. Using a 2-inch cookie cutter, cut circles from dough and fit them into 1 3/4-inch muffin cups. Spread half of the jam in the bottoms of the pastry-lined cups. Spoon almond filling over the jam.

Bake in a 325° oven for 25 minutes or until pastry is lightly golden brown. Cool tartlettes in pans 10 minutes. Remove from pan and transfer to a wire rack. Spoon remaining jam over the filling. Cool completely.

For icing, in a small bowl stir together powdered sugar, lemon juice, and water. Drizzle icing over jam on top of cooled tartlettes. Makes 30 tartlettes.

TO MAKE AHEAD: Store un-iced tartlettes in covered containers up to 4 days or freeze up to 1 month. Add icing just before serving.