

Almond Cream

12 oz	almond paste
1 cup	sugar
8-1/2 tbsp	unsalted butter, softened.
1 tbsp	pure vanilla extract
5 large	eggs
1 cup	cake flour

1. In a food processor fitted with metal blade, cream almond and sugar until fine. Add butter and vanilla.
2. With the motor running add an egg one at a time. Remove the lid and add cake flour.
3. Uses: Tarts, fillings.