

Foodnity Recipes

Rhabarber Frangipane Tart – Delightful Rhubarb Almond Cream

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Crust

- [ ] 1 1/4 cups all-purpose flour
- [ ] 1/4 cup almond flour
- [ ] 1/4 cup cold unsalted butter, cubed
- [ ] 2 tbsp cold water
- [ ] Pinch of salt

Frangipane

- [ ] 3/4 cup almond flour
- [ ] 1/3 cup granulated sugar
- [ ] 3 large eggs
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1 tsp vanilla extract

Rhubarb Topping

- [ ] 1 1/2 lbs rhubarb, trimmed and sliced
- [ ] 1/4 cup honey
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp orange zest

Instructions

1. Combine the flours, salt, and cold butter; rub together until the mixture resembles coarse crumbs.
2. Add cold water, mix quickly, form a disk, wrap, and chill for 15 minutes.
3. Roll the dough into a 12-inch circle, fit into a tart pan, and blind- bake at 350°F for 12 minutes.
4. While crust bakes, whisk almond flour, sugar, butter, eggs, and vanilla until smooth.
5. Toss rhubarb with honey, lemon juice, and orange zest; let sit for 5 minutes.
6. Spread the frangipane over the partially baked crust, then arrange the rhubarb slices on top.
7. Bake at 350°F for another 20-25 minutes until the frangipane is set and the edges of rhubarb are caramelized.
8. Cool slightly, then serve warm. Pair with a dollop of whipped cream if desired.

Nutrition per serving

280 kcal	6 g	30 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the frangipane browns too quickly, cover the tart loosely with foil.
- A pinch of sea salt sprinkled over the rhubarb just before baking heightens flavor.
- For an extra sparkle, glaze the finished tart with apricot jam mixed with a little water.