

## MAIDS OF HONOR

### Ingredients: - (Yield: 12)

1 recipe for pastry for a single-crust pie  
(\*see below for a no-fail gluten-free pastry recipe)  
¼ cup raspberry jam  
¼ cup unsalted butter, softened  
¼ cup white sugar  
1 egg  
½ cup flour  
¼ teaspoon baking powder  
¼ teaspoon almond extract  
2 teaspoons confectioners' sugar for dusting



### Directions:

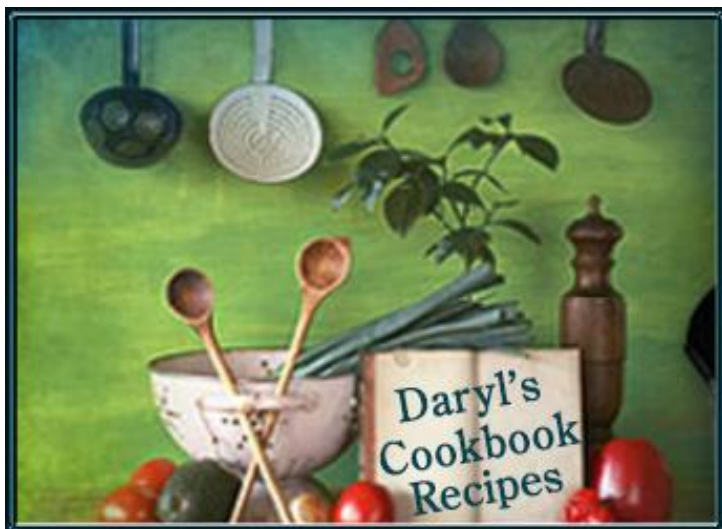
Put the oven rack at the bottom and preheat oven to 375 degrees F. I use a silicon two-inch tart pan that doesn't need greasing, but if you use metal, lightly grease it.

Roll out the pastry and cut 12 two-inch circles. Fit one circle into each of the tart forms.

Spread one teaspoon of raspberry jam into the bottom of each tart.

In a medium mixing bowl, cream together the softened butter and sugar until fluffy. Mix in the egg. Add flour, baking powder, and almond extract. Mix until combined. Drop 1 tablespoon of the batter on top of the raspberry jam already in the tart shell.

Bake in oven for 20 minutes. They will rise and become firm, like a muffin. Remove from oven. Let cool slightly. Dust with confectioners' sugar.



**Daryl Wood Gerber**

*TASTY ~ ZESTY ~ DANGEROUS*

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### **No-fail Gluten-free Pastry Recipe**

(Yield: one crust)

8 tablespoons unsalted butter, cut into tiny pieces and *frozen* for 10 minutes

2 ½ tablespoons ice water

1 ½ tablespoons sour cream

1 ½ teaspoons rice vinegar

¾ cup sweet rice flour

2/3 cup tapioca starch

1 ½ teaspoons white sugar

½ teaspoon salt

¼ teaspoon xanthan gum

Cut and freeze the butter.

In a small bowl, combine ice water, sour cream, and vinegar. Set aside.

In a food processor, blend the sweet rice flour, tapioca starch, sugar, salt, and xanthan gum. Pulse for 5 seconds. Sprinkle the frozen butter on top and pulse the mixture about 10–15 times.

Pour half of the sour cream mixture over the flour mixture and pulse 3 times. Pour the rest of the sour cream mixture over the flour and pulse again until the dough comes together.

Set the dough on parchment paper and flatten into a 5-inch circle. Wrap tightly and set in refrigerator for about 40 minutes.

When ready, remove dough from refrigerator. Top with another sheet of parchment paper and roll to a thin circle and ¼-inch thick.

Dough may be made 2 days ahead. Dough may also be frozen and thawed.