



# Gluten Free Raspberry Frangipane

SERVINGS: 6-8

PREPPING TIME: 10-15 MIN

COOKING TIME: 12-15 MIN

---

## Ingredients

- 1 ½ cup almond flour
- ½ cup granulated sugar
- ¼ teaspoon kosher salt
- 6 tablespoons unsalted butter, room temperature
- 1 large egg
- 1 teaspoon almond extract
- ½ teaspoon vanilla, extract
- 1 small pint of raspberries
- Pan release sprays for coating

## Directions

1. Preheat your oven to 365 degrees, while that is preheating in a food processor place the almond flour, sugar, salt, and butter and blend until roughly combined.
2. While blending add the egg, making sure it is incorporated and then both extracts.
3. Spray your small cupcake pan with pan release spray. Add 1-2 raspberries into each well, pressing them down against the bottom.
4. Use equal amounts of the frangipane mixture filling just below the top of each well.
5. Bake for 12-15 minutes or until all frangipane has risen over the cupcake pan.
6. Remove from the oven and allow to cool to a warm. Make sure sides are released (you can use a toothpick or small knife to go around the edges)
7. Placing a cutting board on top of the small cupcake pan, invert the pan and all the frangipanes should pop out.
8. Serve with sweetened creme fraiche or whipped cream.