

## **SWEDISH ALMOND TORTE**

1 cup butter (melted)

1 cup sugar

2 eggs beaten well

1 teaspoon Almond Extract

1 cup flour (you may use 1 cup gluten free flour if you need to, I do)

1/4 cup sliced almonds

Combine melted butter with sugar, eggs and Almond Extract. Stir in flour. Pour into a buttered pie tin (or any pan about that size). Sprinkle with almonds. Bake at 325 degrees for 25 - 35 minutes. Depends on the size pan you use. Should be light brown when done. Yummmmmm!