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Doesn't Mean You're Alone



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### Blazing Cranberry Tart

1 cup slivered almonds	1/2 cup butter
1 envelope unflavored gelatin	1 egg
1/4 cup orange juice	3/4 cup brown sugar
1 1/2 cup flour	1 cup orange marmalade
4 1/2 cups fresh or frozen cranberries	

In food processor, grind almonds, then add butter, 3 tablespoons brown sugar, flour and egg. Process until dough forms a ball. Press dough into 9-inch pan. Chill 20 minutes. Bake at 350° for 20 minutes or until edges are golden. In saucepan, soften gelatin in orange juice for 5 minutes. Stir over low heat until dissolved. Stir in 2/3 cup marmalade and brown sugar. Bring to a boil. Stir in cranberries. Reduce heat, cover and simmer 10 minutes. Skim off foam. Pour into cooled crust. Chill several hours. Melt remaining marmalade and brush over tart.



REFRESHING MARKETING + GOOD FOR YOU™



**CRANBERRY**

Cranberry Marketing  
Associates, LLC  
15850 Hunton Lane  
Studio B  
Haymarket VA 20169