



# Quick And Easy

## Almond Recipes For Children



### Spiced Almonds



1. Take two cups of whole, unsalted almonds and toast them in a dry skillet.
2. Stir frequently over medium heat for about three minutes.
3. In another bowl, stir cumin, garlic salt, and cayenne pepper in oil over medium heat.
4. Add the almonds and stir till they are warm. Add the hot pepper sauce, stir, and remove the almonds from the pan.

### Homemade Almond Crackers



1. Blend almonds and cashews.
2. Add eggs and salt to the mix and blend. Roll this dough into paper-thin layers and cut out square pieces.
3. Bake the crackers for ten minutes.

### Tart With Almond Crust



1. Pulse a mixture of flour, almonds, butter, sugar, and salt.
2. Press this mixture on the bottom of a greased tart pan. Bake till it's golden brown.
3. Whisk eggs, yolk, sugar, salt, and lemon juice in a saucepan. Add butter and whisk constantly.
4. Pour it on the baked tart. Bake for ten minutes until set. Let it cool on a wire rack.