

It's cranberry season! I discovered cranberries when I came to the US and I immediately fell in love with them. I like to add them to apple or pear crumbles, but here is a tart where they shine by themselves.

INGREDIENTS

CRANBERRY LAYER:

12 oz fresh cranberries,
finely chopped
1/3 cup sugar
1/2 cup roasted almonds,
finely chopped

CRUST:

2 Tbsp Bob's Red Mill egg
replacer + 4 Tbsp water
(*)
1/4 cup vegan butter,
melted (I use Earth
Balance)
3/4 cup sugar
1 cup flour
1 1/2 tsp baking powder

(*) *Alternatively, you could
use 2 Tbsp ground flaxseed
+ 6 tbsp water or 1/2 cup
Just Egg for the vegan
eggs.*

DIRECTIONS

Preheat oven to 350F.

Toss the cranberries with the sugar and almonds. Place the mixture in a pie dish.

Mix the egg replacer with the water. Set aside for a minute.

Mix together flour, baking powder, sugar, melted butter, and egg mixture until smooth.

Spread the dough on top of the cranberries. The dough is kind of sticky, so don't hesitate to use your fingers to spread it.

Bake for 45 minutes.