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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 thawed 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.

Meantime, 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.

