

Sometimes it is just wonderful to share a pretty dessert with someone special. Serve it with a dollop of orange crème, and maybe some candied orange peel to make it even more special.

### *Cranberry Gratin for Two (Gluten-free)*

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Special equipment: 6" diameter gratin dish, or a 500-ml/2-cup baking dish.

#### **Ingredients**

Butter for greasing the dish.

1 cup of cranberries, fresh or frozen

¼ c butter

1 egg

3 T sugar

½ c almond flour (ground almonds)

1 t orange zest

¼ t almond extract

pinch of salt

2 T sliced almonds

2 t sugar

#### **Directions**

Preheat oven to 350°

Lightly grease the gratin dish with a bit of butter.

Arrange the cranberries one layer deep in the dish.

Using a processor, pulse the butter and egg with the 3 T of sugar.

Add in the almond flour, orange zest, and salt. Process until it forms a smooth batter.

Spread over the cranberries.

Scatter the sliced almonds over the top.

Dust with sugar.

Bake for 35 minutes until golden brown.

Let cool for an hour before serving.