

Strawberry Almond Cream Tart

9 sheets graham crackers
1/3 cup sugar
1/4 cup sliced almonds
6 tablespoons butter, melted
8 ounces light cream cheese (Neuchatel)
1/4 cup sugar
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
5 cups strawberries, divided
1/3 cup sugar
1 1/2 teaspoons cornstarch

In food processor, process crackers, sugar and almonds until crumbly. Add butter and pulse until uniformly moist. Pour into a 9" tart pan and press firmly on bottom and up sides. Bake at 375 degrees for 10 minutes or until lightly browned. Cool on a rack. With electric mixer, cream cheese, sugar, vanilla extract and almond extract until fluffy. Spread into cooled crust. Arrange 4 cups of the strawberries on top of the cheese mixture (if very large, slice the strawberries, if smaller then halve them or use whole). For glaze, place remaining cup of strawberries in the food process and puree. In a small saucepan, whisk together the sugar and cornstarch. Add the pureed strawberries. Bring to a boil, stirring constantly. Reduce heat and cook 1 minute. Remove from heat and let cool to room temperature, stirring occasionally. Pour cooled glaze over the top of the strawberries. Cover and chill.