# Nut Mosaic Tart

*Make this rich, showy tart, adapted from Sunset Magazine, for your holiday buffet! It's like a pecan pie but with a delicious variety of mixed nuts. From "Food With Friends," by Robin S. Cox.*

- **3 cups whole or half unsalted nuts (almonds, walnuts, hazelnuts, pistachios, or pecans; use all one kind or equal parts of 3 varieties)**
- **1 Cheddar Cheese Pie Crust, unbaked, below**
- **3 eggs**
- **1 c. honey**
- **1/2 tsp. orange zest**
- **1 tsp. pure vanilla extract**
- **1/4 c. butter, melted and cooled slightly**
- **honey-sweetened SCD yogurt**

Place nuts in a shallow pan and put in a 350 degree oven until lightly toasted and beginning to be fragrant, about 10 minutes; cool.

Press Cheddar Cheese Pie Crust evenly over bottom and sides of an 11-inch tart pan with removable bottom.

In a bowl, combine eggs, honey, orange zest, vanilla, and melted butter; beat well until blended. Stir in toasted nuts. Pour into pastry-lined tart pan.

Bake on the bottom rack of a 350 degree oven until top is golden brown all over, about 33-35 minutes. Let cool on a wire rack. Remove pan sides. Offer wedges with honey-sweetened yogurt. Serves 10-12.



## Cheddar Cheese Pie Crust

1-1/2 c. almond flour, somewhat packed
1/2 c. finely grated sharp Cheddar cheese
pinch salt
1/3 c. coconut oil, melted
1 Tbs. melted butter
1 to 2 Tbs. ice water

Combine almond flour, cheese, and salt. Stir in coconut oil and melted butter. Sprinkle on ice water, stirring. Mixture will stick together. Form into a disk, wrap and freeze 20 minutes or chill one hour. Roll between 2 sheets of plastic wrap. Use as directed. If baking first, bake at 350 degrees 22 to 25 minutes until brown and firm.