



# Light Almond Puff Pastry

A pastry-like light cake with a thin layer of rich vanilla and almond based icing, topped with sliced almonds. Tastes great with coffee or tea. 2012 Recipe Contest Honorable Mention by [AnaCena Z.](#)

**Yield:** 16 servings

## Ingredients

### Pastry

- 1 cup [Pamela's Bread Mix & Flour Blend](#)
- ½ cup butter, cubed and chilled
- 2 TBSP water

### Filling

- 1 cup water
- ½ cup melted butter
- 1 TBSP almond extract
- 1 cup [Pamela's Bread Mix & Flour Blend](#)
- 3 eggs

### Frosting

- 1 bag [Pamela's Vanilla Frosting Mix](#)
- ½ cup butter, room temperature
- 1 TBSP almond extract
- ¼ to ½ cup sliced toasted almonds

## Directions

### Pastry:

In a stand mixer or by hand, cut ½ cup chilled, cubed butter into 1 cup Pamela's Bread Mix, to pea size. Add the 2 TBSP water and mix on low until it comes together like pie dough. Place dough on a piece of parchment, press into flat rectangle. Place a piece of parchment on top of dough, and roll approximate 6 ½ x 11" rectangle. Trim with a knife, making sides straight (remove side scraps once chilled, it is much easier). Place on a cookie sheet and refrigerate while making filling.

Pre-heat oven to 350°, with rack in the top third of oven.

### Filling:

Bring remaining water and butter to a boil. Remove from heat and add 1 TBSP almond extract. With the other cup of Bread Mix in the stand mixer bowl, turn on low and quickly add hot mixture. Beat until smooth. Break each egg into its own bowl, and have them ready. Add eggs one at a time, not adding the next egg until the one before has mixed in thoroughly. When done you will have a thick pudding like mixture.

### Assemble and Bake:

Remove crust from refrigerator, and remove side scraps. Spoon hot mixture on top of crust, spread almost to the edge with a spatula. Bake in pre-heated oven 50 to 60 minutes, to a light golden brown.

### Frosting:

Five or 10 minutes before pastry is done; prepare the frosting according to package directions adding the last TBSP almond extract. Set aside.

Once pastry is cooked, let rest for three minutes, then gently spread ½ the frosting onto the pastry (save the other half for another use). Use spoonfuls of frosting spaced apart, let rest for a couple minutes (while frosting is warming), and then gently spread with a spatula. Sprinkle with sliced toasted almonds. Let frosting set up a little before cutting.

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