

Mazarin Pastries



Mazarin is a classic Swedish pastry, well known in neighboring countries, as well in lots of variations... Mazarin tarts, cakes or pastries. These tasty treats are said to have been named after the French-Italian cardinal and diplomat Jules Mazarin (1602 - 1661), successor of the powerful Cardinal Richelieu. This recipe was a prize winner in 1965. There are two suggested fillings – the one using almond paste is quicker to prepare.

Makes 18 pastries. The recipe is in one of our favorite classic cookbooks *Swedish Cakes and Cookies* and reprinted with permission by Skyhorse Publishing, Inc.

Oven temp: 400°F Convection: 350°F

1 ¼ cups all-purpose flour
½ teaspoon baking powder
3 tablespoons sugar
7 tablespoons cold stick margarine or butter
½ egg

Filling 1:

5 tablespoons stick margarine or butter
3 eggs
2/3 cup sugar
1/3 cups ground almonds

Filling 2:

3 tablespoons stick margarine or butter, softened
5 ounces almond paste
2 eggs
3 tablespoons all-purpose flour
½ teaspoon baking powder

Combine the dry ingredients. Dice the butter and cut it into the flour mixture. Add the egg, mixing well. Wrap in plastic and refrigerate for several hours.

Grease individual oval tins. Press or roll out the dough and line the tins.

Filling 1: Melt the butter and let it cool. Beat the eggs and sugar until light yellow and very thick. Stir in the almonds and melted butter.

Filling 2: Beat the butter until fluffy. Grate the almond paste and add. Beat in the eggs, one at a time, beating well after each. Stir in the flour and baking powder.

Garnish:

Spoon one of the fillings into the pastry shells. Bake in the bottom half of the oven for around 15 minutes.

Let cool for a few minutes, then remove from the pans.

Beat the sugar and water until smooth. Spread over the tops or sift over powdered sugar.

It takes a while to make them and be careful to follow the recipe. To add some different flavors to the Mazarins, add a click of apple sauce, or jam in the bottom or a little flaked almond on top. Important. If almond paste does not taste much almond, then add some almond extract for extra flavor.

