

Bakewell Tart

Prep time 30-40mins.

Cook time 30-55mins depending on oven.

Ingredients:

To make pastry

225gm plain flour

150gm chopped butter

75gm caster or icing sugar

1 whole egg

1egg yolk

Flour for dusting



Add the following into your food processor; flour, sugar & chopped butter, pulse until like a breadcrumb texture then add egg and yolk, quick pulse until all mixed in, remove from bowl onto floured work surface, gently knead and place in cling film, chill for half an hour.

130gm ground almonds

100gm soft butter

100gm light muscovado brown sugar (caster will do)

1 whole egg - beaten

Yolk of egg with dash of milk for brushing later

Few drops of almond extract (not essence)

1-2tbsp flaked almonds

3-5 tbsp raspberry jam

Baking tray approx 12in by 10in min

Method

Pre heat oven 200/400 gas 6

Remove pastry from fridge and leave to one side.

Into a mixing bowl or food processor, blend the ground almonds, sugar, butter, almond extract and whole egg until well mixed to form a thick paste.

Dust your work top with flour and roll pastry to 5 mm so that it will fill the tray while overlapping the sides (as this will fold back over the top). Spoon the jam all around the base of the tray and then fill to the top with the almond mixture.

Tap the tray on the work surface to even the top and remove air bubbles then fold the sides of the overlapping pastry back over the top. They will not come together in the middle of the tart but will give it a rustic look.

Sprinkle a little caster sugar along with the flaked almonds, Brush the folded flaps of pastry with the egg wash and bake for 35 minutes or until firm in the middle and golden brown. Leave to cool and enjoy