

Bakewell Tart

Delicious served warm with some whipped cream, ice cream, or just with a cup of coffee, this Bakewell Tart is a perfect teatime treat for the whole family.

Ingredients

- 200g shortcrust pastry
- 2tbsp raspberry jam
- 125g caster sugar
- 125g soft margarine
- 2 medium eggs
- 80g ground almonds
- 60g plain flour
- 1tsp almond essence
- 40g flaked almonds

How to Make It

1. Preheat the oven to 160C, Gas Mark 3.
2. Line an 8in shallow round tin with shortcrust pastry.
3. Make fork holes in the base then spoon in the jam and spread evenly.
4. Beat margarine and sugar till well combined then add in the eggs and essence.
5. Fold in the flour and ground almonds then put on top of the jam base and level out.
6. Top with flaked almonds and bake for 45-50mins or when the sponge bounces back if you touch it.
7. Allow to cool then remove from tin and dust with icing sugar.

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