

Bakewell Tarts

Ingredients:

Pastry

200g plain flour	100g cold butter, cut into cubes
1 egg	2 tablespoons icing sugar
2 –3 teaspoons cold water	

Frangipane

100g unsalted butter	100g caster sugar
2 large eggs	50g plain flour
75g ground almonds	A drop of almond extract (optional)
100g raspberry jam	75g raspberries
20g flaked almonds	

Resources: knives, chopping boards, mini flan tins, mixing bowl, cling film, scales, spatula, baking beans, fork, rolling pin, spoon, oven glove, cooling rack, baking tray, baking parchment.

1. Preheat the oven to 190 C. Put a baking tray to heat in the oven.
2. For the pastry, put the flour and icing sugar into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Add the egg and water and mix with a fork until it binds together into a ball.
3. Tip the pastry onto a lightly floured surface, gather into a smooth ball, then roll out to the thickness of a pound coin.
4. Cut out a disc of pastry to fit the flan tin (save the trimmings).

5. Line the flan tin, easing the pastry into the base. Press the pastry into the flutes, lightly prick the base with a fork, then chill for 10 minutes.
6. Line the pastry case with baking parchment, fill with dry beans and bake on the hot tray for 10 mins. Remove parchment and beans and bake for 3 mins more until the pastry is pale golden. If you notice any small holes or cracks, patch up with pastry trimmings. Leave to cool on a wire rack.
7. For the frangipane filling, beat the butter and sugar together until light and fluffy, then beat in the eggs one at a time. Stir in the flour, ground almonds and the almond extract, if using.
8. Spread the jam over the base of the pastry case and scatter over the raspberries. Top with the frangipane and spread evenly. Bake for 8 minutes, then scatter the flaked almonds on top and cook for a further 10 minutes until the filling is golden. Leave to cool in the tin. Dust with icing sugar to serve.