

Bakewell Tart

If you can, bring 2 sponge sandwich tins, or a small baking tray/Swiss roll tin to make this in. You can leave it in your own tin to carry home.

Pastry

- 1 BLOCK, or 1 RECTANGULAR ready rolled sheet, shortcrust pastry

OR, make your own pastry using

- 200g / 8oz plain flour
- 100g / 4oz butter or block margarine
- Cold water to mix

- 4 tablespoons jam

Sponge

- 175g / 6oz butter or soft margarine
(suitable for baking)
- 175g / 6oz caster sugar
- 3 eggs
- 175g / 6oz self raising flour
- Few drops almond essence (optional)
- 50g / 2oz flaked almonds, to decorate (optional)

Method

1. Heat oven 190°C / Gas 5.
2. For pastry, put flour and butter in the processer, and process into fine breadcrumbs. Tip into a mixing bowl and add a little cold water and mix to a firm dough with a knife.
3. Roll out the pastry and line a small baking tray or Swiss roll tin.
4. Spread the jam over the pastry case base.
5. For the sponge topping, place butter and caster sugar into a bowl and whisk or beat well until pale and fluffy.
6. Beat eggs in a jug and gradually whisk into the creamed mixture. (If it curdles, add a small amount of flour)
7. Sieve and fold in flour. Test mixture for a soft dropping consistency. If too stiff, add a little water or milk to soften. Add almond essence.
8. Carefully spread mixture over the jam/pastry base.
9. Roll out spare pastry, cut into long strips and use to decorate tart in a lattice pattern, OR, sprinkle with flaked almonds.
10. Bake 30 – 40 mins until golden brown and springy to touch.