

Bakewell Tart

From Ken and Peggy Darch

You will need:

- Pastry case
- Jam (any jam is fine but apricot is best)
- 2 tbs ground almonds
- 2 large eggs
- SR Flour - the same weight as the eggs
- 1 tsp baking powder
- Castor sugar - the weight of the eggs
- Margarine or butter - weight of the eggs
- Almond essence - a few drops
- Flaked almonds

Method:

Spread the jam over the cooked pastry case. In a bowl or food mixer, mix all the ingredients together

Pour into the pastry case on top of the jam then sprinkle flaked almonds on top

Bake at 160° C until golden and firm to the touch

Enjoy!