




Whitworths

Apricot Frangipane Tart



INGREDIENTS

140g **Whitworths Ground Almonds**
1 pack pre-rolled shortcrust pastry
150g tinned apricots
75g unsalted butter
100g icing sugar
3 medium eggs
140g caster sugar
1 tsp cornflour
3 tbsp apricot jam
flour for rolling out pastry

 Serves 10  35 +15 mins
resting time  1 hour

READY...STEADY...BAKE

- ♥ Preheat your oven to 160°C/140°C Fan/Gas Mark 3, then lightly grease a 23cm loose-bottomed flan tin.
- ♥ Open out the pastry sheet onto a flour-dusted work surface then roll it out until roughly 27cm in length.
- ♥ Lift the pastry over the prepared flan tin (with your rolling pin) then press the pastry gently onto the base and sides. Trim off any excess pastry with a knife then refrigerate for 15 minutes to rest.
- ♥ Cream the caster sugar and butter together until pale and fluffy then beat in the eggs, one at a time, until the mixture is smooth.
- ♥ Stir in the almonds and cornflour.
- ♥ Spread the jam over the pastry base, top with the almond mixture then smooth level.
- ♥ Arrange the apricots over the top, pressing them down a little then bake for 1 hour until a skewer comes out clean.
- ♥ Remove from the oven and allow to cool in the tin for 15 minutes.
- ♥ Slice then serve warm or leave in the tin to cool completely. Sprinkle with icing sugar to serve.

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Happy Baking!