

# Whitworths

## Bakewell Tart



### INGREDIENTS

50g **Whitworths Flaked Almonds**  
360g unsalted butter  
120g icing sugar  
4 medium eggs  
240g plain flour  
4 tbsp seedless raspberry jam  
1 tsp almond extract  
150g caster sugar  
150g self raising flour  
1 tsp baking powder

 Makes 20  Prep 25mins Rest 1hour15mins  25-30mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then lightly grease a swiss roll tin (33cm x 22.5cm)
- ♥ To make the pastry... beat 210g butter and all of the icing sugar together in a bowl, until soft and pale.
- ♥ Add 1 egg and beat until smooth then fold in the plain flour until the dough comes away from the sides of the bowl.
- ♥ Flour your work surface then knead the dough until smooth. Shape into a ball then cover in cling film and rest in the refrigerator for 1 hour.
- ♥ Dust your work surface with flour again then roll out the pastry to 350x250mm. Using a rolling pin lift into the tin then press onto the base and sides gently. Trim off any excess around the top with a sharp knife then return to the refrigerator for 15 minutes to rest.
- ♥ Spread the jam evenly over the pastry base then set aside.
- ♥ To make the sponge... Beat the almond extract, caster sugar, self raising flour, baking powder, the remaining butter and eggs all together in a mixing bowl until light and fluffy.
- ♥ Spoon the batter onto the top of the jam, smooth the surface flat then scatter with the flaked almonds.
- ♥ Bake in the centre of your preheated oven for 25-30 minutes until well risen and golden (the surface should spring back when pressed).
- ♥ Transfer to a wire cooling rack to cool completely before slicing into rectangles, then serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!