Bakewell Tart

Recipe

Tart

- 200g - Plain Flour
- 100g - Butter
- 2 tbsp of Icing Sugar
- 1 Large Egg
- Drop of water if needed

Frangipane

- 100g - Butter
- 100g - Caster Sugar
- 3 Large Eggs
- 150g - Almond Flour/Ground Almonds

Instructions

1. A 9-inch tin
2. Fill the par baked tart with 4-5 tbsp of raspberry jam and spread it out.
3. Add the Frangipane and do the same. Top with shaved almonds.
4. Par baked first at 200C for 15 minutes (with parchment paper & baking beans) then a further 3 minutes or so.
5. Once done, educe the temperature to 180C and bake for 40 minutes exactly