

Mini Bakewell Tarts

Ingredients

- 400g pastry (you can make this using our pastry recipe or just buy ready-made shortcrust pastry from the shop!)
- Raspberry or strawberry jam
- 150g butter
- 150g caster sugar
- 3 eggs
- 1 egg yolk
- 150g ground almonds
- 1 lemon (zested) – *check out our kitchen tip!*
- 1 tbsp flaked almonds

Equipment

- Muffin tin
- Rolling pin
- Bowl of flour for sprinkling
- Large scone cutter
- Large bowl
- Wooden spoon
- Whisk
- Spatula
- Teaspoon
- Tablespoon

Prep. time 20 mins

Cook time 30 - 35 mins

Oven temperature 160 ° C (fan)

Makes 12 mini tarts

Method

1. Grease a muffin tin with butter and sprinkle a bit of flour in.
2. Sprinkle a clean workspace with flour and roll out the pastry until it is about ½ cm in thickness. If you are not sure how flat to roll them, ask an adult to help you.
3. Using a large round scone cutter, cut out 12 disks and place them into the muffin tin so that they are making a small cup at the bottom of the tin.
4. Preheat the oven to 160C.
5. In a large bowl, cream together the butter and sugar until very soft and the sugar 'disappears' into the mix!
6. Add the eggs and egg yolks and beat well until incorporated. It might be a bit lumpy but don't worry.
7. Fold in the ground almonds and lemon zest if using until everything is mixed together and you have a smooth batter.
8. Using a teaspoon, put a small bit of jam into the centre of each of the pastry cups in the muffin tray. Top with some of the batter until the muffin hole is 2/3rds full.
9. Bake for 20 mins, then remove from the oven, quickly sprinkle with flaked almonds and then bake for another 10 mins until golden brown and set.
10. Cool to room temperature and then sieve icing sugar on top for an extra special touch!

