

BAKEWELL SLICES



24 SERVINGS



PREP TIME:
15 MIN



COOK TIME:
25 MIN

INGREDIENTS

For the shortcrust pastry:

175g Plain Flour
75g Butter
2-3 tbsp Cold Water

For the sponge mixture:

100g Butter (Softened)
100g Caster Sugar
175g Self Raising Flour
1 tsp Baking Powder
2 Large Eggs
2 tbsp Milk
½ tsp Almond Extract

To finish:

4 tbsp Raspberry Jam
Flaked almonds, for
sprinkling

DIRECTIONS

- To make the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Add 2-3 tablespoons cold water gradually, mixing to form a soft dough.
- Preheat the oven to 180°C/fan 160°C/gas 4. Roll the dough out on a lightly floured work surface and use it to line a 30x23cm (12x9in) traybake or roasting tin.
- Measure all the sponge ingredients into a bowl and beat until well blended. Spread the pastry with raspberry jam and then top with the sponge mixture. Sprinkle with the flaked almonds.
- Bake in the preheated oven for about 25 minutes or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tin and then cut into slices.

