

# BAKEWELL TART



8 SERVINGS



PREP TIME:  
25 MIN



COOK TIME:  
60 MIN

## INGREDIENTS

### For the Pastry

200g plain flour, plus extra for dusting  
2 tbsp icing sugar  
100g unsalted butter, chilled and diced  
1 large free-range egg, beaten  
1 tbsp milk

### For the filling

150g unsalted butter, at room temperature  
150g golden caster sugar  
3 large free-range eggs, at room temperature, beaten  
150g ground almonds  
Grated zest of 1 unwaxed lemon

4 tbsp strawberry jam  
2 tbsp flaked almonds

## DIRECTIONS

- Sift the flour, icing sugar and a pinch of salt into a large bowl. Using your fingertips, rub in the butter until it forms fine crumbs. Add the beaten eggs and milk and lightly bring together to form a firm dough, taking care not to handle it any more than necessary. Shape into a disc (which will be easier to roll out later), then chill, wrapped in cling film, for 30 minutes.
- Preheat the oven to 180°C/fan160°C/gas 4 along with a baking sheet. Roll the pastry out on a lightly floured surface to the thickness of a pound coin. Use to line a 23cm fluted, loose-bottomed tart tin. Try not to stretch the pastry when tucking it into the edges. Trim the excess and prick all over with a fork. Chill for 30 minutes.
- Line the pastry case with baking paper and fill with baking beans or rice. Place on the pre-heated baking sheet and blind-bake (see our how-to video below) for 15 minutes, then remove the beans/rice and paper. Cook for a further 5 minutes until pale golden and dry on top.
- Make the filling. Beat the butter and sugar together until pale and fluffy. Beat in the eggs a little at a time, then fold in the ground almonds and lemon zest.
- Spread the jam evenly across the base of the pastry case, then spoon over the sponge mixture, levelling the surface with the back of the spoon. Scatter over the almonds and bake for 35-40 minutes until golden, well risen and just set in the centre. Leave to cool in the tin for 5 minutes, then lift onto a wire rack and leave to cool completely.

