

MINI BAKEWELL TARTS



12 SERVINGS



PREP TIME:
20 MIN



COOK TIME:
20 MIN

INGREDIENTS

For the Pastry

225 g Plain flour
115 g Unsalted butter
50 g Icing sugar
1 Large egg yolk
3 tablespoon Very cold water

For the Filling

70 g Plain flour
1 teaspoon Baking powder
¼ teaspoon Fine salt
70 g Ground almonds
70 g Unsalted butter
70 g Caster sugar
1 Large egg
1 Large egg yolk
½ teaspoon Almond essence
135 g Seedless raspberry jam
1 tablespoon Flaked almonds

DIRECTIONS

For the Pastry

- Put the flour into a food processor (or large bowl) Grate the Cold Butter or small cubes and Pulse for about 20-25 seconds until you have a breadcrumb consistency. Or mix with hands. Mix in your icing sugar by again pulsing a few times, or mix in with a wooden spoon if making pastry by hand. Add your cold egg yolk and evenly sprinkle over 3 tablespoons of cold water. Pulse again about 10 times until the mixture just starts to become a bit clumpy. Remove your pastry dough and bring it all together into a ball, then flatten the ball so that it is about 1½ inches thick and cover with cling film (plastic wrap). Refrigerate the dough for 30 minutes.
- Grease your tartlet tins using your pastry brush, with some spare butter. Roll out your chilled pastry cut out pastry cases place them in your patty tins Place a teaspoon of raspberry jam (about 7.5 grams) into the base of each tart case, and spread out a little to cover the base. Place in your refrigerator to chill for 15 minutes, whilst you make your tart filling

For the Filling

- Heat your oven to 180°C/160°C Fan/350°F/Gas mark 4.
- Sift together your flour, baking powder and salt and then mix in your ground almonds.
- With your hand mixer beater attachments fitted (not the whisk), beat together your softened butter and caster sugar until light and smooth, this can take a few minutes to achieve.
- Add your full egg and a heaped dessertspoonful of your flour mixture and beat on a low setting until all of the mixture is fully incorporated.
- Repeat the above step with your egg yolk.
- Add your almond essence and beat in on low until just incorporated.
- Add the rest of your flour mixture and beat on a low setting until no flour remains, then turn up your hand mixer to a medium-high setting and beat for about 10 seconds.
- Place a level tablespoon of your filling mixture into each tart and level out slightly, making sure that none of the jam is showing, be gentle so as not to push the jam up the sides of the tart.
- decorate with a few flaked almonds
- Place the tarts into oven and then bake for 20 minutes, or until golden on top.

