



Easter Bakewell Tart

Sarah's servings: 11, Sarah's skill: Medium, Baking time: 35–40 mins

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

150g Self Raising Flour
150g Unsalted Soft Butter
150g Golden Caster Sugar
90g Ground Almonds
3 large Eggs
1 tsp Almond Extract

50g Currants
50g Sultanas
50g Mixed Peel
1 tsp Ground Mixed Spice
Zest of 1 Orange
5 Tbsp Apricot Jam
2 Tbsp Flaked Almonds

Decoration

100g Sieved Icing Sugar
1-2 Tbsp Cold Water
150g Marzipan

Method

Pastry

- Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.

Filling

- Put all the ingredients into the bowl of a stand mixer and mix until it is pale in colour.
- Line a round 23cm tart tin with the pastry and spread the apricot jam in a smooth even layer.
- Spread the filling on top of the jam and when level sprinkle on the flaked almonds.
- Bake for 35-40 minutes until golden brown.
- Leave to cool.

Icing

- Put the sieved icing sugar in a small bowl and add the water and mix until smooth and a dropping consistency.
- Drizzle the icing over the top of the cold tart.
- Roll the marzipan into 11 balls and place around the edges evenly.
- Using a cooks blow torch brown the top of the marzipan balls.
- Slice to serve.