



Iced Bakewell Slice

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 35-40 minutes

Ingredients

Pastry

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

Icing

200g Sieved icing sugar
3-4 Tbsp Cold Water

Filling

100g Self Raising Flour
100g Unsalted Butter (room temperature)
100g Caster Sugar
60g Ground Almonds
2 Large Eggs
1/2 tsp Almond Extract
5 tbsp Cherry Jam

12 Glace cherries halved
2 Tbsp Flaked almonds

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.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the flour, butter, sugar, almonds, eggs and almond extract into the bowl of a stand mixer and mix until it is pale in colour.
- Line a 36 x 12cm (14" x 4¾") Rectangular, fluted edge, tart tin with the pastry and spread the cherry jam in a smooth even layer.
- Spread the filling on top of the cherry jam and level.
- Bake for 35-40 minutes until golden brown.
- While the tart is cooling make the icing. Sieve the icing sugar into a bowl and add water gradually until the icing is a thick dripping consistency.
- When the tart is cool put the icing on the top and spread just to the edges.
- Arrange the cherries and sprinkle with flaked almonds.
- Leave to set completely before slicing.