



Lemon Bakewell Tarts

Sarah's Servings: 4 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

Filling

100g Self Raising Flour
100g Unsalted Butter (room temperature)
100g Caster Sugar
60g Ground Almonds
2 Large Eggs
Zest of 1 Lemon
4 Tbsp Lemon curd

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 lemon zest into the bowl of a stand mixer and mix until it is pale in colour.
- Line four 10cm diameter tart tins with the pastry and spread the lemon curd in a smooth even layer.
- Spread the filling on top of the curd and level.
- Bake for 35-40 minutes until golden brown.