



Mini Peach Frangipani Tarts

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 15-20 mins

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
1/2 tsp Almond Extract
12 tsp Peach jam
Flaked Almonds for decoration
Extra jam for glazing if required

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.
- Cut out 12 shapes/ rounds (I used a flower cutter) of pastry to fit in a deep muffin tin.
- Then put a teaspoon of jam in each one and finally put about a tablespoon of the frangipani filling on top of the jam and sprinkle with flaked almonds if required.
- Bake for 15-20 minutes until golden brown.