



## Nectarine & Raspberry Frangipani Slice

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 45-50 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  
1/2 tsp Almond Extract  
5 tbs Nectarine Jam  
30 Fresh raspberries  
2 Tbsp Flaked almonds

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### 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 jam in a smooth even layer.
- Spread the filling on top of the jam and level.
- Place the raspberries on the top and sprinkle with flaked almonds.
- Bake for 35-40 minutes until golden brown.
- Leave to cool completely before slicing.