

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	60 MINS	20-30 MINS	12

IN THE KIT

- Bag 1:** 25g granulated sugar
- Bag 2:** 125g plain flour, 25g icing sugar
- Bag 3:** 50g caster sugar
- Bag 4:** 75g ground almonds
- Bag 5:** 75g icing sugar
- Bag 6:** 8g roasted flaked almonds

- Butter measure
- Wooden skewer
- 1 x greaseproof circle
- A3 baking paper
- Small piping bag

YOU WILL NEED

- 150g (75g + 75g) unsalted butter
- 100g (75g + 25g) raspberries
- 2 medium eggs

- Rolling pin
- Cling film
- 18cm round cake tin

STORAGE

Best stored in an air tight container, in a cool dry place. Decorate with fresh raspberries just before serving.

INGREDIENTS

Plain white flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar: (sugar (97%), maize starch), almonds (**nuts**), caster sugar: sugar (or sucrose), granulated sugar: sugar (or sucrose), almonds (**nuts**).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1810kJ/430kcal
Fat	13g
of which saturates	1g
Carbohydrates	70g
of which sugars	46g
Protein	7.9g
Salt	1.5g

Allergens: For allergens see ingredients in **bold**.
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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372g



BAKEWELL TART

Michel Roux





1. To make the jam, put 75g of your raspberries and sugar (**bag 1**) into a saucepan with 2 tbsp water. Place onto a medium heat for around 5 minutes, occasionally stirring the mixture to avoid burning and to help break down the raspberries. Keep the mixture simmering until you have a thick syrup. Remove the pan from the heat and pour into a small bowl. Set aside for later. Lightly grease and line your cake tin with the circular baking paper provided.



2. To make the pastry, place the flour and icing sugar (**bag 2**) into a large bowl along with 75g of butter. Use your hands to rub together and make a breadcrumb-like consistency. Separate one egg and add just the yolk into the pastry. Bring the pastry together into a smooth ball of soft dough, using your hands to knead the dough together on a clean surface for 30 seconds or until all the egg yolk has been incorporated.



3. Wrap the dough in cling film and chill in the fridge for 15 minutes. Lay the provided A3 sheet of baking paper onto a clean work surface. Remove the cling film and place the dough on the sheet. Roll out the pastry to around 3-5 mm thick and wide enough to be larger than the tin you are using. Don't worry if your pastry sticks or tears a little, keep rolling gently until the pastry comes back together.



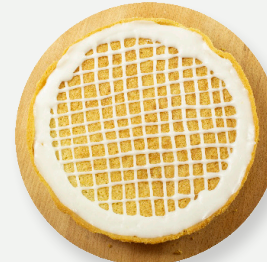
4. Transfer the pastry onto the cake tin (you can use your baking paper to help you flip it over and peel away). Gently press the pastry into the base of the tin and down into the edges. Cut off the excess pastry leaving a 1cm overhang around the edges. Using a fork, prick the bottom of the pastry case all over. Evenly spread all of the jam into the bottom of the pastry case. Place the tin into the fridge for at least 15 minutes to chill whilst you make the filling.



5. Preheat the oven to 180°C/160°C fan/gas mark 4. Put 75g of soft butter and caster sugar (**bag 3**) into a bowl and beat together with a wooden spoon until light and fluffy. Add 1 egg and mix again. Finally add in the ground almonds (**bag 4**) and stir until combined (be careful not to over mix). Take your tin out of the fridge and spoon in the filling, spacing it out onto the jam layer and smoothing over until level. Avoid swirling the jam into the filling.



6. Put your tart into the oven and bake for 20-30 minutes or until lightly golden all over the surface. The wooden skewer should come out clean when inserted into the centre. When cooked, bring your tart out of the oven and leave on a wire rack to cool completely whilst still in the tin. You may wish to trim your pastry further, to do this run a small sharp knife around the top of the tin. Once cooled, gently remove the tart from the tin, discard the baking paper and place onto a plate ready to decorate.



7. Put the icing sugar (**bag 5**) into a bowl and stir in 2-3 tsp of water. (You need to do this gradually as you want a thick glue-like icing for your tart). Place your icing into your piping bag, and snip around ½ cm off the end. Start by piping around the edges of your tart to make a 1-2cm thick border, then create a crosshatch pattern on top.



8. Decorate the iced edges of the tart with flaked almonds (**bag 6**). Finish by using the remainder of the raspberries on top to decorate.

MY TOP TIP

This tart will taste even more delicious served with some crème fraîche or cream.

Michel Roux
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