

SKILL LEVEL



PREP
30
MINS

BAKE TIME
15-20
PLUS
30-40
MINS

MAKES
12

IN THE KIT

- Bag 1:** 45g granulated sugar
- Bag 2:** 150g plain flour, 50g light brown sugar
- Bag 3:** 120g caster sugar
- Bag 4:** 120g ground almonds
- Bag 5:** 100g icing sugar

- 1 x A4 baking paper
- 1 x testing skewer
- 1 x small piping bag

YOU WILL NEED

- 200g frozen cherries or 350g fresh cherries, pitted and roughly chopped
- 230g unsalted butter (110g + 120g), softened, plus extra for greasing
- 2 medium eggs
- 20cm square tin

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), caster sugar, ground **almonds** (20%), icing sugar (sugar, tricalcium phosphate), light brown sugar (sugar, cane molasses), granulated sugar.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1793kJ/429kcal
Fat	12g
of which saturates	1g
Carbohydrate	73g
of which sugars	55g
Protein	6.6g
Salt	0.02g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya, other tree nuts, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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565g



Cherry Bakewell slices



CHERRY BAKEWELL SLICES



The box and the plastic bags in this kit are recyclable

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1. Ask an adult to help with this step as jam gets very hot! To make the cherry jam, put the cherries, **bag 1** (sugar), and 1 tablespoon (15ml) of water into a saucepan. Bring to the boil, then lower the heat and allow to bubble gently for around 10-15 minutes, stirring occasionally. When the jam has thickened slightly, remove from the heat and transfer to a heatproof bowl. If the jam is still quite lumpy, use a fork to mash the cherries a little. Leave the jam to cool.



3. To make the base, to a large bowl, add 110g of butter and **bag 2** (flour and sugar). Mix everything together with a wooden spoon, then use your hands to bring the mixture to a dough.

2. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a square tin with a little bit of butter and line it with the provided piece of baking paper, pressing it into the corners of the tin.



4. Put the dough in the prepared tin, and use your fingers to press the dough into the corners. Use the back of a spoon to smooth the top. Bake in the oven for 15-20 minutes until golden. Remove from the oven and place the tin on a cooling rack. Keep the oven on for later.



5. Whilst the base is cooling, make the frangipane. In a bowl, beat together 120g of butter and **bag 3** (sugar). Add both eggs and mix together until soft and smooth. Add **bag 4** (ground almonds) and mix until combined.

6. When the base is cool, spread the cherry jam (from **step 1**) over the top with a spoon or spatula, making sure you spread it to the edges. If the jam is too thick, mix in 1 teaspoon of water. Spoon the frangipane on top of the jam and very gently spread to the edges. It doesn't need to be perfect as it will spread during baking.



!whoa!

7. Bake in the oven for 30-40 minutes. To check it is cooked, push the provided skewer into the middle of the bake. If it's done, it will come out mainly clean with just a few crumbs on. Put the bake on a wire rack and leave to cool completely in the tin. Once cooled, remove from the tin. Use a sharp knife to cut into 12 slices. To make the icing, empty **bag 5** (icing sugar) into a clean bowl. Little by little, add 3-4 teaspoons of water, and mix until the icing is smooth and thick.



8. Put the provided piping bag in a tall glass and fold the open end of the bag over the edge of the glass. Spoon the icing into the piping bag, and then unfold the bag, twisting the end to push the icing towards the bottom. With a pair of scissors, cut about ½ cm from the end of the piping bag and drizzle the icing over the slices.

When you see words in **bold**, ask an adult to help you.

FUN FACT: Frangipane is a creamy filling made using ground almonds to make it extra tasty! It was first made by French pastry chefs, and can be used in a variety of tarts and pies.



FOR MORE INFO:

bakedin.co.uk/cherry-bakewell-slices