

## ALMOND TART – 6 INCH



### PASTRY / BASE

120g Plain Flour  
60g Unsalted Butter  
30g Caster Sugar  
15g Egg  
70g Raspberry Jam

### FRANGIPAN FILLING

40g Unsalted butter  
40g Caster Sugar  
40g Egg  
40g Ground Almonds  
5g Plain Flour  
5ml Almond extract  
70g Flaked almonds

### TOPPING

20g Icing Sugar  
50g Boiled apricot jam

### PASTRY

Rub the unsalted butter into the flour to form a crumble (do not overmix).

Dissolve the sugar in the egg & then add this to the crumble mixture to form a smooth pastry.

Flour your work surface and rolling pin & roll out the pastry to approx 5mm thick and line a 6-inch tart foil with the pastry. Trim off any excess.

Spread 70g of raspberry jam onto the pastry base.

### FRANGIPAN FILLING

Cream together the unsalted butter and caster sugar until light and fluffy.

Beat the egg and almond extract into the unsalted butter and caster sugar.

Sieve together the ground almonds and plain flour and then add to the egg mixture and beat together thoroughly until evenly mixed.

Place all the filling into each pastry case and evenly sprinkle approx. 70g of flaked almonds onto the top of the filling.

Bake at 190 degrees c for approx 30 minutes or until golden brown.

### TOPPING

When the tarts are baked and cooled glaze the top of each tart with boiled apricot jam.

Finally sieve icing sugar onto the top of the tart.