

## **Bakewell Tart**

### Pastry:

3oz / 75g Flour

3oz / 75g Ground nuts – almonds or hazels are good

3oz / 75g Sugar

½ teaspoon cinnamon

lemon zest from ½ lemon

4oz / 100g butter or margarine

Rub the butter into the dry ingredients. You can add some vanilla essence, In the original recipe it also added an egg, but I find that too sticky.

The pastry is best pressed into the tin!

Put 4 tablespoons of jam into the pastry case.

### Filling

3oz sugar

3oz butter or marg

2 eggs

Almond Essence ¼ teaspoon

2oz Soya flour

½ teaspoon baking powder

3 tablespoons flaked almonds

Cream the butter & sugar. Add the eggs, then the flour, baking powder and essence.

Spread over the jam in the pastry case and bake for an hour at gas3, 170 c 325 f until risen & golden.