

CHOCOLATE BAKEWELL TART

6 oz rich shortcrust pastry
2 tablespoons apricot jam
2 oz butter or margarine
2 oz caster sugar
1 large egg
one and a half oz self raising flour
half oz cocoa
1 oz ground almonds
half teaspoon almond essence
lemon rind -grated

Line a 7 inch flan ring with the pastry. Spread the jam evenly over the base. Cream butter and sugar until light and fluffy. Gradually beat in the lightly whisked egg.

Fold in the sieved flour, cocoa, ground almonds, essence and lemon rind. Place the mixture in the pastry case.

Using the trimmings of the pastry form thin strips and place in lattice pattern on top of the tart.

Bake in oven Mark 5 or 190 C for approximately 30 minutes