

## Almond Fingers

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### Quantities & Ingredients

- 110g of Self Raising Flour
- 110g of Semolina
- 110g of Margarine
- 110g of Sugar
- 1/2 Egg
- 1/2tsp Almond Essence
- 140g of Apricot Jam

### Method

1. Rub the fat in to the flour and semolina.
2. Add the sugar and mix well.
3. Bind together to form a stiff paste with beaten egg to which the essence has been added.  
Mix until soft and smooth.
4. Roll out and line the tart trays with approximately half the mixture.
5. Spread with a thin layer of jam.
6. Cover with the remaining mixture. Crimp pastry edges, score the top lightly in a diamond pattern and brush with milk.
7. Bake in a slow oven 350F/175C for 3/4 to 1 hour.

Notes: a cheaper alternative is to use all flour and no semolina.