

Bakewell Tart

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Bakewell Tart Recipe

Ingredients & Quantities

Pastry

- 230g of Self Raising Flour
- 60g of Margarine
- 60g of Lard
- 30ml of Water

Filling

- 90g of Margarine
- 90g of Castor Sugar
- 90g of Semolina
- 40g of Self Raising Flour
- 3/4tsp of Baking Powder
- 1 Egg
- 1/4tsp of Almond Essence
- 15ml of Water
- 110g of Jam

Method

1. Make up the pastry and line the flan tins. Crimp pastry edges.
2. Cream the margarine and sugar. Add the beaten egg.
3. Add all other ingredients. Add a little cold water to give a soft dropping consistency.
4. Spread the pastry with a thin layer of jam and cover with the sponge mixture.
5. Bake in a moderate oven for 10 minutes then reduce the heat for a further 20-30 minutes.