



Food Explorers 'No Nut' Bakewell Tart

Serves 12

The self-raising flour may be substituted with ground almonds for a more traditional Bakewell tart, or why not try replacing the jam with lemon curd for a zingy twist on the classic?

Ingredients

For the pastry:

225g Plain flour
115g Margarine
2 tbsp Water
2 tbsp Jam

For the filling:

150g Plain flour
150g Margarine
80g Caster sugar
2 eggs

1 tsp Almond flavouring (**Please check the ingredients carefully as some contain nuts**)

Method

1. To make the pastry, sieve the plain flour into a bowl and rub in the margarine to form a breadcrumb like mix. Add the water and mix to form a firm dough, adding more water if required.
2. Roll the dough out on a lightly floured surface and use to line a 23cm tin. Spread the base with jam.
3. Heat the oven to 190°C/170°C fan/Gas mark 5.
4. For the filling, cream together the margarine and sugar. Beat in the eggs, one at a time, add the almond flavouring then sieve in the flour and stir to combine.
5. Spread the filling over the jam. Bake for 35-40 minutes, until the sponge filling is firm and golden brown on top.

