



**THE DOUGH HOUSE**  
— Intimate Gastro Experiences —

**Bakewell Tart**



### **Ingredients:**

For the pastry:

- 175g plain flour
- 75g cold unsalted butter (cubed)
  - 2–3 tbsp cold water

For the filling:

- 2–3 tbsp raspberry jam
- 125g unsalted butter (softened)
  - 125g caster sugar
  - 125g ground almonds
    - 2 eggs
  - ½ tsp almond extract
- A handful of flaked almonds (for topping)

Optional:

- Icing sugar for dusting once baked

### **Instructions:**

1. Make the pastry:

Rub the butter into the flour until it resembles breadcrumbs. Add water slowly and mix until it forms a dough. Wrap and chill for 30 mins.

2. Preheat oven to 180°C (160°C fan) or 350°F. Grease a 20cm tart tin.

3. Roll out the pastry and line your tin. Trim the edges and prick the base with a fork. Chill again for 10 minutes.

4. Blind bake the base for 10–15 mins using baking paper and baking beans, then remove paper and bake for 5 more mins until lightly golden. Let it cool a bit.

5. Spread jam over the base in a thin, even layer.

6. Make the almond filling:

Cream together butter and sugar, then add eggs one at a time. Stir in ground almonds and almond extract.

7. Spoon the almond mixture gently over the jam. Smooth it out and sprinkle with flaked almonds.

8. Bake for 25–30 mins until golden and set.

Cool completely, dust with icing sugar (if you like), and serve with custard or cream.