

Becky Bakes...

## FELIXSTOWE TART

*One of our local radio presenters recently asked me to talk about Felixstowe Tart, which despite living in the resort for nearly 20 years I confess I had never heard of! Research revealed both its existence and that there are a couple of quite different versions. A few trial bakes later, here's the one I like the best. I hope you like it too!*



### Cake Base

- 85g Unsalted Butter, softened
- 85g Caster Sugar
- 3 Egg Yolks
- 150g Self-Raising Flour

### Filling

- 1 tablespoon strawberry or apricot jam
- 1 dessertspoon Flaked Almonds

### Meringue Topping

- 3 Egg Whites
- 85g Caster Sugar
- 1 dessertspoon Flaked Almonds

Serves 6-8

Cook in the oven in a greased and lined 8" loose-base sandwich tin

1. Oven on to Gas mk. 4, 180°C, (160°C Fan)

2. Cake Base In a large mixing bowl, beat together the butter and sugar, stir in the egg yolks and work in the flour. The mixture will be quite dry

3. Transfer the mixture to the prepared tin and smooth, then cook for 20-25 minutes until well risen, golden brown and firm. Carefully remove from the tin and transfer to a baking tray

5. Filling Spread the jam over the top of the cake, leaving a 1 cm border around the edge. Sprinkle evenly with flaked almonds

6. Meringue Topping In a medium bowl whisk the egg whites until you have soft peaks. Gradually whisk in  $\frac{3}{4}$  of the caster sugar.

7. Pile the meringue on top of the cake base, making sure that the jam layer is completely covered. Sprinkle with almonds and remaining sugar.

8. Turn the oven up to Gas mk. 7, 210°C (190°C Fan) and put the tray into the oven. Cook for 6-8 minutes, so the meringue browns. Serve warm.

This is a Bonus Recipe – there are no demonstration videos for Bonus Recipes