

Becky Bakes...

LEMON BAKEWELL TART

- 1 Sweet pastry Case
- 3 tablespoons Lemon Curd
- 110g Self Raising Flour
- 75g softened Unsalted Butter or Soft Margarine
- 75g Caster Sugar
- 1 Egg
- 25g Ground Almonds
- The grated zest and juice of 1 Lemon
- 12 whole Blanched Almonds (for decoration)

Cook in the oven on a baking tray

1. Oven on to Gas mk. 4, 180°C (160°C Fan), 350°
2. Put the pastry case on the baking sheet and spread the lemon curd in it
3. Cream together the butter/margarine and sugar in a large mixing bowl until pale and smooth
4. Beat in the egg, then add the flour and ground almonds and beat well until smooth
5. Finally stir in the lemon zest and juice
6. Spoon the mixture onto the lemon curd in the pastry case and gently spread to evenly cover it
7. Decorate the top with the whole almonds by making a clockface pattern
8. Cook for 30-35 minutes, until well risen and golden brown
9. Serve as a delicious dessert hot or cold, with cream, ice cream or just as it is!



For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=qn-IVHP3txM>