

Bakewell Tarts



Mix

75

75



grams



flour,

18

18



grams



sugar

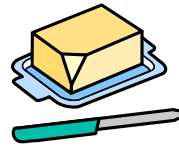
and

37

37



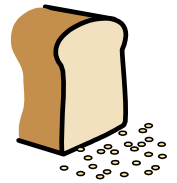
grams



butter



to make



crumbs.

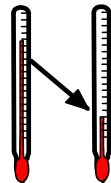


Add

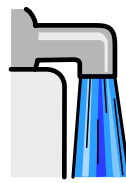
a



tablespoon



cold



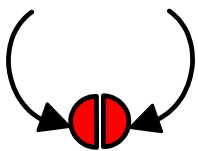
water

and



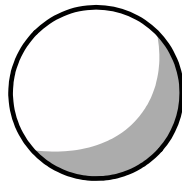
mix

to



make

a



ball.



Grease

a



bun tray.



Roll out

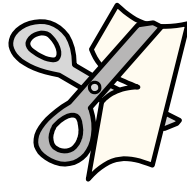


the

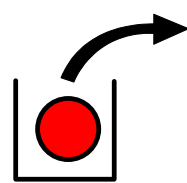


pastry

and



cut

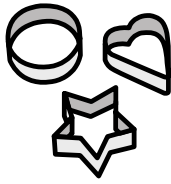


out

with



pastry

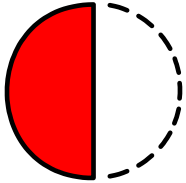


cutters

and put them in the



bun tray.



Put

half

a



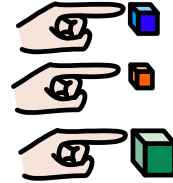
teaspoon

of



jam

in



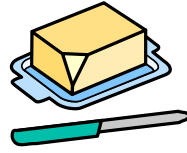
each



tart.



60



60



Mix

60

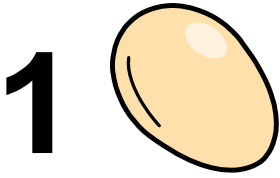
grams

butter,

60

grams

sugar,



60



1 egg,

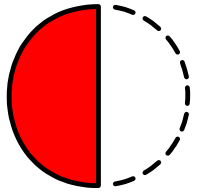
60

grams

ground

almonds

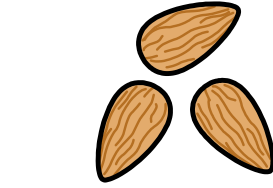
and



half



teaspoon



of

almond

extract.



Put

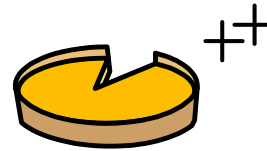
1 teaspoon

of the



mixture

in the



tarts.



200°C



Bake

at

200 degrees

for

20 minutes.