

# Bakewell Tart (sponge filling)

Container to take them home

## Ingredients

### For the Short Crust Pastry

175g Plain Flour  
75g Butter, chilled  
2-3 tbsp Cold Water

### For the Filling

2 tbsp Raspberry Jam  
125g Butter  
125g Caster Sugar  
125g Self raising flour  
2 Eggs, beaten  
1 tsp vanilla extract

## Method

1. Preheat the oven to 200C/400F/Gas 6 (180C fan).
2. To make the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumb
3. Add the water, mixing to form a soft dough
4. Roll out the dough on a lightly floured work surface, use large cutters to cut out tart shapes and add to tin.
5. Add a tsp of jam to each pastry case

### For the filing

6. Place butter, sugar eggs, flour and vanilla extract in a bowl and beat until all combined
7. Using a tsp add a spoonful of the mixture to each pastry case
8. Bake for about 12 - 15 minutes.

## Optional Icing

100g Icing Sugar  
2½ tsp Cold Water

Glace cherries (optional)

Sift the icing sugar into a bowl. Stir in cold water and transfer to a piping bag. Pipe the icing over the top, giving an informal zig zag effect. Chop cherries and add to top of each tart.