

Blueberry Bakewell Tart



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Another great recipe idea from

Wattie's

Serves: 8 **Makes:** 23cm flan tin **Prep time:** 20 minutes **Cook time:** 40 minutes

400g	frozen sweet short pastry, thawed
½ cup	Craig's Blueberry Jam
125g	butter, softened
½ cup	sugar
½ tsp	natural almond essence
2	eggs, beaten
1 cup	flour
1 tsp	baking powder
¼ cup	sliced almonds

1. Preheat the oven to 180°C. Roll the sweet short pastry to line the base and sides of a 23cm loose bottom flan tin. Trim the edges. Chill for 10 minutes in the fridge.
2. Spread the base of the pastry case with **Craig's Blueberry Jam**.
3. Cream the softened butter, sugar and almond essence until light and fluffy. Gradually beat in the eggs. Fold in the sifted flour and baking powder. Spoon the mixture into the tart and smooth the top to even it out.
4. Sprinkle over the sliced almonds. Bake for 35-40 minutes until golden and cooked. Serve warm with custard or cold as a perfect afternoon tea treat.

