

## BLUEBERRY BAKEWELL TART



 Serves 8

 Prep Time 20 minutes

 Cook Time 40 minutes



### INGREDIENTS

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

### METHOD

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

- 1/4 cup sliced almonds

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.

## TIPS

If you want to make your own sweet short crust pastry then [click here](#).