

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
- ¼ cup sliced almonds

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 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](#).