



## Mrs Crimble Bakewell Tart

### You will need

Flan dish about 28cm / 11 inches in diameter and 3-4 cm deep greased

### For the pastry

1 packet Mrs Crimble's Pastry Mix

90g (3oz.) Butter or to avoid dairy ingredients use 'dairy free' margarine

30g (2tbsp.) Caster sugar

60ml (4 tbsp.) water

### For the jam layer

150g (5oz.) raspberry jam

### For the almond cake layer

Mrs Crimble's Muffin & Sponge Cake Mix

1 large egg

70g (3oz) butter (or dairy free alternative) - melted

140ml (¼ pint) Water

5 ml. (1 tsp.) almond essence

### For the topping

30g flaked almonds to sprinkle on the top



## Baking instructions

1. Make up the Mrs Crimble's pastry mix following the instructions on the box.
2. Line the bottom of the flan dish with pastry. Save any trimmings just in case you need to patch up any holes in the pastry case.
3. Bake in the pre-heated oven for 10-12 minutes. Whilst the pastry is in the oven you can make up the almond cake layer.
4. Whisk together the egg, melted butter or margarine, water and almond essence.
5. Add the cake mix and whisk together until smooth.
6. Once the pastry case is out of the oven leave to cool slightly and patch any holes with pastry trimmings.
7. Spread the Raspberry Jam over the base of the pastry case in an even layer.
8. Pour over the almond cake layer, spreading out to give an even layer.
9. Sprinkle the flaked almonds over the top.



# RECIPE



10. Bake in the centre of the oven for 25-30 minutes or until a skewer inserted in the centre comes out clean.

To Serve – serve warm with custard or fresh whipped double cream

Oven temperatures and cooking times may vary. These instructions are given as a guide only