

Raspberry Bakewell Tart

Ingredients:

Crust

- 1 1/2 cups (170g) Pastry Flour
- 1/4 cup (28g) powdered sugar
- 1/4 teaspoon salt
- 8 tablespoons (113g) unsalted butter, cold
- 1 large egg yolk, reserve the white for the filling
- 2 tablespoons (28g) water, cold

Filling

- 8 tablespoons (113g) unsalted butter, soft
- 1/2 cup (99g) granulated sugar
- 1/4 teaspoon salt
- 1 1/4 cups (120g) Almond Flour
- 1/4 cup (28g) Pastry Flour
- 1 large egg
- 1 large egg white
- 3/4 teaspoon almond extract

Spread and topping

- 1/4 cup (80g) raspberry jam
- 1/2 cup (43g) almonds, sliced

Directions

For the crust: Combine the flour, powdered sugar, and salt in the bowl of your food processor. Pulse several times to combine. Add your butter in by cubes, pulsing after every addition (pulse only until your mixture looks sandy in texture). Add the egg yolk along with the water, pulsing once or twice after each add. Pulse a few more times until your dough pulls around into a sticky dough.

On a pastry mat covered in flour, roll out your dough into the size you need for your tart pan(s). Trim the dough to the edges. Using a fork, poke holes in the bottom of your pastry.

Freeze the crust for 30 minutes. Preheat your oven to 400°F/205°C.

Once frozen, line the crust with parchment fill with pie weights. Bake the crust on a baking sheet (to catch any butter drips) with the weights for 20 minutes (for full sized tart or 10 minutes for mini tartlets), then carefully remove the parchment and weights and continue to bake for another 5 to 10 minutes longer (for both sizes) or until the edges and bottom of the crust are lightly golden. Remove the crust from the oven and allow it to cool while you prepare the filling.

Reduce the oven temperature to 350°F.

To make the filling: Add sugar, salt, and butter to the bowl of your cleaned food processor.

Pulse until light and fluffy. Add in the flours and pulse several times. Add in your extract whole egg and egg white and pulse several times until it comes together in a loose paste.

Spread your raspberry jam evenly into the bottom of the cooled crust. Spoon the almond mixture over the jam. Gently spread it to the edges of the tart, smoothing the top before you sprinkle with sliced almonds.

To bake the tart: Bake the full sized tart for 35 to 40 minutes, or for tartlets 20 minutes, until the top is golden brown and a toothpick inserted into the center comes out clean.

Remove the tart from the oven and allow it to cool completely on a rack. Serve at room temperature. Store covered, at room temperature for several days; freeze for longer storage.

Original recipe taken from King Arthur Baking Company
<https://www.kingarthurbaking.com/recipes/british-almond-jam-tart-bakewell-tart-recipe>