

bakewell tart

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Bakewell Tart

Shortcrust, a layer of jam, and frangipane — an almond cream — baked until set and often iced with a glacé icing and a glacé cherry. It comes from Bakewell in Derbyshire, where the older *Bakewell pudding* is a different and stranger thing: puff pastry, jam and an egg-and-almond custard that sets to a wobble rather than a cake.

Both exist, both are defended locally, and the tart is the one worth learning because frangipane is useful everywhere.

What makes it work

- **Frangipane is a 1 : 1 : 1 : 1 ratio.** Equal weights of butter, sugar, ground almonds and egg, with a spoonful of flour. Remember the ratio and you never need the recipe. See [Almonds](#).
- **Chill the jam layer before adding the frangipane**, or the two marble together and the clean stratum is lost.
- **Do not overbeat the frangipane after the eggs go in.** It is an emulsion; too much air makes it dome and then sink.
- **Blind bake the shell.** Frangipane is wet enough to soak an unbaked one.
- **A drop of almond extract**, not more — the flavour people associate with Bakewell is benzaldehyde, and it is easy to overdo.

Ingredients

One 23 cm tart. Serves 10.

- 1 blind-baked shell — [pate sucee](#) or [all-butter pie crust](#)
- 200 g raspberry jam — see [Fruit Jellies Jam Jellies Butters](#)

Frangipane:

- 150 g unsalted butter, softened
- 150 g caster sugar
- 150 g ground [almonds](#)
- 3 [eggs](#), about 150 g
- 30 g all-purpose flour
- 3 g fine salt
- ½ tsp [almond extract](#)

To finish: 50 g flaked almonds, or 150 g powdered sugar mixed with 2 tbsp water and a glacé cherry

Method

Blind bake the shell. Set the oven to **180 °C / 350 °F**.

Spread the jam over the base of the cooled shell and chill it 15 minutes.

Cream the butter and sugar two minutes. Beat in the eggs one at a time, then fold in the ground almonds, flour, salt and extract. Do not beat once the almonds are in.

Spoon the frangipane over the chilled jam and spread it carefully to the edges. Scatter flaked almonds if you are not icing it.

Bake **35–40 minutes**, until golden, set, and springy at the centre.

Cool completely. If icing, whisk the powdered sugar with just enough water to give a thick pourable glaze, spread it over, and set a cherry in the middle.

Notes

- **The frangipane is the transferable part.** The same mixture makes [pear frangipane tart](#), fills [mince](#)

[pies](#), and tops a plum or apricot tart.

- The *Bakewell pudding* uses puff pastry and a much looser almond custard, and is served warm.
- **Keeps four days** at room temperature, and is better on day two.

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