Cherry Bakewell Tart

Raspberry jam under soft almond frangipane, with white icing and glacé cherries.



MAKES 1 TART / 8 SLICES

Prep 20 min · Plus chilling and cooling

Ingredients

PASTRY

200 g plain flour, 30 g icing sugar
100 g cold unsalted butter, diced
1 egg yolk
1 tsp cider vinegar or lemon juice
2–4 tsp cold water

JAM AND FRANGIPANE

Raspberry jam, for a thin layer
100 g soft unsalted butter
100 g caster sugar, 2 eggs
50 g plain flour, 85 g ground almonds
¼ tsp almond extract

ICING AND CHERRIES

300 g icing sugar
Cold water, as needed
Glacé cherries

At the oven

1. Make the pastry
Rub butter into flour and icing sugar. Add yolk, vinegar and enough water to bind. Wrap and chill for 30 min.

2. Line and blind bake
Roll out, line a tart tin and chill until firm. Line with baking paper and weights. Bake at 180°C for 10–15 min. Lift weights out.

3. Layer the filling
Cream soft butter and caster sugar. Beat in eggs. Fold in flour, almonds and extract. Spread jam over pastry, then add filling.

4. Bake and ice
Bake at 160°C for 30–40 min until golden and set. Cool. Mix icing sugar with a little water, drizzle over and add cherries.

KOOK'S SECRET

Dot spoonfuls of frangipane all over the thin layer of jam. Join them with the back of a spoon to keep the raspberry and almond layers distinct.

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The full method

01 **Make and rest the pastry**

Rub the cold butter into the flour and icing sugar until crumbly. Add the yolk and vinegar or lemon juice. Add the cold water a teaspoon at a time, just until the dough holds together. Flatten, wrap and chill for 30 minutes.

02 **Line the tin and blind bake**

Roll out, ease into a 20 cm tart tin and chill until firm. Heat oven to 180°C. Line the case with baking paper and weights. Bake for 10–15 minutes until the sides are set. Lift out the paper and weights.

03 **Make the almond frangipane**

Beat the soft butter and caster sugar until pale. Beat in the eggs one at a time. Fold in the flour, ground almonds and almond extract.

04 **Layer the tart and finish baking**

Turn the oven down to 160°C. Spread a thin layer of raspberry jam over the pastry base. Spoon the frangipane over the jam and level it gently. Bake for 30–40 minutes, until golden and just set in the middle. Cool completely.

05 **Ice and add the cherries**

Sift the icing sugar into a bowl. Stir in cold water a little at a time until the icing falls slowly from the spoon. Drizzle over the cooled tart. Add glacé cherries while the icing is wet, then let it set before slicing.

FOR INDIVIDUAL BAKEWELLS

Use small tartlet tins for the version in the photo. Check them earlier than the whole tart. Finish each with a spoonful of icing and half a glacé cherry.