

Bakewell Tart Cookies

Makes 16

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 15 minutes

Ingredients

390g Unsalted butter (softened)
290g Caster sugar
100g Ground almonds
440g Plain flour
4 Eggs, large
3/4 Almond Extract
125g Raspberry jam
225g Light brown sugar
2 3/4 tsp Almond extract
1 tsp Bicarbonate of soda
1 tsp Fine salt
100g Flaked almonds

Equipment

Saucepan
Spatula
Baking parchment
Spoon
Freestanding mixer with paddle
Baking sheet (ideally aluminium)
Clingfilm
Wire rack

Add 140 grams of butter and 140 grams of caster sugar to the saucepan and place over medium heat until melted.

Take the pan off the heat, add the ground almonds, 40 grams of plain flour, and 2 eggs, and 3/4 of a teaspoon of almond extract. Stir until combined.

Put the pan back over the heat and increase the temperature to high until the mixture is bubbling. Reduce the heat to low and leave the filling to bubble for 5 minutes, stirring occasionally.

Lay a piece of baking parchment on a worktop.

Tip the filling onto the parchment and leave to cool until it's cold enough to handle.

Flatten into a rectangle measuring 40cm x 15cm.

Give the jam a stir with a spoon before carefully dolloping it on top of the filling. Spread it out using the back of the spoon.

Using the parchment, roll the filling up into a sausage like you would with a Swiss roll. You can pop the filling into the fridge to firm up before rolling.

Pop the filling into the fridge.

Add 250 grams of butter, 150 grams of caster sugar, and the light brown sugar to the bowl of the mixer and beat on a

medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add 2 teaspoons of almond extract and 2 eggs and beat for a couple of seconds until combined.

Add 400 grams of flour, bicarb, and salt, and again beat for a couple of seconds until combined. Scrape the sides down using a clean spatula to make sure everything is incorporated.

Lay a piece of parchment onto the worktop.

Tip the cookie dough out onto the parchment and shape into a sausage.

Roll the dough up in the parchment.

Pop the dough into the fridge for at least an hour to firm up the dough. It is possible to do this in the freezer to speed things up but don't forget about the dough!

Line a baking sheet with parchment.

Take the dough and filling out of the fridge. Slice both into 16 pieces.

Take one round of cookie dough. Flatten it into the palm of your hand and put it down.

Take a piece of filling and wrap the flattened piece of dough around so it's encased. Try and shape the dough into a ball.

Roll the dough ball in the flaked almonds before placing it onto the lined sheet.

Repeat with the remaining piece of dough and filling.

Pop the sheet in the fridge to chill overnight.

Preheat the oven to 170°C/150°C (Fan)/325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls on the shelf.

Once the oven has warmed up line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for 15-17 minutes until golden.

When the time is up remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be firm enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool, as tempting as it is to immediately eat them straight from the oven. Like some things in life, patience pays off.

Enjoy!