

Sweet Roll It Pastry Recipes

Raspberry Bakewell Tart

This recipe will make one 23cm tart or 16 individual mini tarts/buns

1 375g pack of Roll It Sweet Shortcrust Pastry

4tbsp Raspberry Jam 75g Butter 75g Caster Sugar

I One Ground Almonds
I Free Range Egg
I Free Range Egg Yolk

40g Plain Flour 125g Fresh Raspberries

Roll out the pastry on a floured surface and fit to a 23cm loose bottomed tart tin

Spread the jam over the pastry base

Beat the butter and sugar together until light and fluffy, then beat in the egg and egg yolk

Fold in the flour and ground almonds

Spread the mixture over the jam lightly and dot the raspberries on top

Bake in the oven for approx. 40 minutes or until lightly coloured and firm on top





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