



BOWNE HOUSE

A BAKEWELL TART RECIPE

By Emily Vieyra-Haley

Ingredients

Crust:

1 ¼ cups all-purpose flour

1 teaspoon sugar

½ teaspoon salt

6 tablespoons (¾ stick) very cold unsalted butter, cut into small chunks

1 large egg

1 teaspoon ice water

Filling:

1 ¼ cups almond flour

½ cup all-purpose flour

1 teaspoon baking powder

Pinch of salt

8 tablespoons (1 stick) soft, unsalted butter

½ cup sugar

2 large eggs, at room temperature

½ teaspoon almond extract

1 jar (340-370 grams) raspberry jam to make 1 slightly rounded cup

⅓ cup sliced almonds (optional)



Instructions

Preheat your oven to 350° F.

Start by making your dough for the crust. Put the flour, sugar, and salt in a large bowl. Drop in the chunks of butter and, using your hands or a pastry blender, work the butter into the flour until it is evenly distributed. You'll have large and small butter bits, and that's fine! Beat the egg and water together, drizzle over the dough, and toss the dough until it is evenly moistened. Using your fingertips, mix and knead the dough until it comes together. Now, turn it out of the bowl onto a lightly floured work surface. Gather the dough into a ball and work it with the heels of your hands until it sticks together. Flatten it into a disk and then chill in the refrigerator for about ½ hour.

While the dough is chilling, prepare your filling. Whisk the almond flour, all-purpose flour, baking powder and salt together. Working with a mixer, beat the butter and sugar together on medium speed for 3 minutes until pale and creamy. Gradually beat in the eggs, scraping the bowl as needed. The mixture may curdle, which is okay! Beat in the almond extract. Reduce the mixer speed to low and add half of the dry mixture until just incorporated. Then add the rest, mixing only until it disappears into the batter. Finish blending with a spatula, so you don't overmix the filling.

Now, take your crust dough out of the refrigerator. Sprinkle flour liberally again on your work surface and, with a rolling pin, roll out your dough. Flip the dough over every now and then to make sure it doesn't stick. Roll it out until it is slightly larger than your tart pan. Transfer it to the tart pan and crimp any edges that may flop over the edge of the pan. With a fork, sporadically pierce the bottom of the dough in all four quadrants.

Spread the raspberry jam evenly in the crust, and then top with the filling, covering the jam as completely as you can. Use an offset spatula if you have one and don't worry if it isn't perfect! If you'd like, sprinkle with the sliced almonds.

Bake the tart in the 350° F oven for 35-38 minutes. It should be lightly brown on top. Let it cool for at least a few minutes. The Bakewell Tart is delicious eaten warm or cooled down, and pairs well with a "cuppa" hot tea or hot beverage of your choice!