

CHRISTMAS TART

Ingredients:

20cm sweet-pastry tart case

Filling:

175g butter

175g caster sugar

4 eggs

175g ground almonds

1tsp almond extract

225g mincemeat

Topping:

85g icing sugar

Juice of 1 lemon

50g blanched flaked almonds

1. Set oven to 180°C/gas 4. Cream butter and sugar together till pale and fluffy. Add eggs and mix well. Fold in ground almonds and almond extract.

2. Spread thin layer of mincemeat over base of pastry and spoon almond mixture on top. Bake for 25-30 mins until topping is firm and golden.

3. Mix icing sugar and lemon juice, adding a little water if necessary to achieve a thick pouring consistency. Drizzle over tart and sprinkle on the flaked almonds.

Preparation time 15 min. Cooking time 30 min. Serves 8.