

Christmas Frangipane Tarts

Makes 12



Ingredients

PASTRY

- 150g plain flour
- 75g unsalted butter
- 25g caster sugar
- 2-3 tbsp water

FILLING

- 2 tbsp mincemeat
- 50g unsalted butter, room temp
- 50g caster sugar
- 1 medium egg
- 50g ground almonds
- Icing sugar, to dredge

Equipment

- large bowl
- table knife
- tablespoon
- rolling pin
- flour dredger
- 2 x 3mm measuring sticks
- 8cm fluted round cutter
- palette knife
- 12 hole bun tin
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- electric whisk
- measuring jug +fork
- teaspoon

Method

1. Heat the oven to 190C/GM5.
2. Make the pastry
 - a. Sieve flour into a large mixing bowl
 - b. Cut butter into cubes
 - c. Rub butter into flour with fingertips until it resembles breadcrumbs
 - d. Stir in the sugar
 - e. Add just enough water until the dough comes together, do not overwork
3. Roll **half** of dough to 3mm deep, on lightly floured surface, cut 6 bases. Place in tin. Repeat.
4. Place $\frac{1}{2}$ **teaspoon** of mincemeat into the bottom of each tart.
5. Beat the egg.
6. Cream butter and sugar until pale and fluffy.
7. Add beaten egg and ground almonds and mix well.
8. Carefully divide the mixture between the cases.
9. Bake 20 mins until golden brown and set. Remove from tin immediately.
10. Cool to room temperature, dust with icing sugar.

Success Criteria

- *Making shortcrust dough*
- *Rolling out and lining tin*

- Layering with curd/jam
- Creaming butter and sugar
- Baking