



Ingredients

Pastry

200g plain flour
45g icing sugar
100g unsalted butter, cold
1 large egg

Filling

100g self raising flour
100g unsalted Butter, softened
100g caster sugar
60g ground almonds
2 large eggs
1 lemon, zested
12 tsp lemon curd
4 tbsp flaked almonds

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- Preheat the oven to 180°C (160°C fan).
- Filling Put the flour, butter, sugar, almonds, eggs and lemon zest into the bowl of a stand mixer and mix until it is pale in colour.
- Lightly flour the work surface and roll out the pastry to about 2mm thickness. Cut out 12 rounds of pastry to fit in a deep muffin tin.
- Put a teaspoon of lemon curd in each one, then put about a tablespoon of the frangipani filling on top of the curd and sprinkle with flaked almonds.
- Bake for 20-25 minutes until golden brown.
- Leave them to cool completely in the muffin tin before removing them.

Mini Lemon Bakewell Tarts