

Banana Bakewell Tart



Ingredients

- 225g / 8oz** Ready-made puff pastry, thawed if frozen
- 3 tbsp** Raspberry jam
- 2** Bananas, peeled and sliced
- 100g / 4oz** Caster sugar
- 100g / 4oz** Ground almonds
- 50g / 2oz** Unsalted butter
- 3** Medium eggs, beaten
- Few drops of almond extract, to taste

To decorate:

Icing sugar



Method

Preparation Time: 15 minutes

Cooking Time: 30 - 40 minutes

Serves: 6

A crisp flaky, puff pastry base topped with raspberry jam and a rich almond banana topping. Serve hot or cold in slices.

- 1** Preheat the oven to 200°C / 400°F / Gas Mark 6. Grease a 19cm / 7½ inch flan tin.
- 2** Roll out the pastry to line the base and sides of the tin and flute up the edges of the pastry.
- 3** Spread the base with the jam, then arrange the slices of banana on top.
- 4** In a bowl, mix together the remaining ingredients until evenly blended. Spoon over the bananas and bake in the oven for about 30 minutes or until well-risen and firm to touch. Decorate with icing sugar.

Cook's tip:

Replace the raspberry jam with apricot or marmalade.