Bakewell tart with amarena cherries and frangipane

1 tart

Ingredients

PASTRY

- **180 g** self-raising flour
- **55 g** granulated sugar
- Pinch of salt
- **120 g** butter

FILLING

- **100 g** amarena cherries
- **200 g** almond paste
- **2** eggs
- **100 g** butter at room temperature

ICING AND TOPPING

- **25 g** lightly toasted flaked almonds
- **75 g** icing sugar
- ½ **tbsp** water, plus a little more if needed

Method

PASTRY

1. Mix the flour, butter, sugar and salt by hand to make a firm dough.
2. Grease the tart tin, roll out the dough and line the tin. Cover the pastry with baking parchment and weigh it down with baking beans.
3. Blind bake at 180 °C for about 20 minutes until golden and cooked through. Remove the parchment and baking beans.

FILLING

4. Mix the softened butter with the almond paste and beaten eggs. Spread the frangipane over the tart base.
5. Halve the amarena cherries and scatter them over the frangipane. Sprinkle with the flaked almonds.
6. Bake the tart again for about 10 minutes until golden, then remove it from the oven.

ICING AND TOPPING

7. Mix the icing sugar with the water to make a thick icing that runs off a spoon. Add an extra drop of water if needed.
8. Drizzle the icing over the tart in lines and leave to cool.