



# Mawson

# Cherry Frangipane Tart




## Background

Jane moved into her house last year – and inherited a magical cherry tree. This year it was laden with cherries. Jane writes:

*This recipe was inspired by the cherry tree in my garden. This season during 'lockdown' the cherry tree produced a bumper crop. If you don't have a cherry tree then Hilary's sell delicious cherries or you can even use a tin of cherries.*



 **Prep time:** 40 mins

 **Cooking time:** 20 & 40-45 mins

 **Difficulty:** Easy

 **Serves:** 6-8

 **Course:** Dessert

## You will need:

20-22cm tart pan with removable bottom

Electric whisk (optional)

Set oven to 170°C fan/200C/gas 6

## Ingredients:

1	pack	Shortcrust pastry	<i>Ready-made, shop bought</i>
110	grams	Soft butter	
110	grams	Caster sugar	
1	tsp	Almond extract	
2		Eggs	
110	grams	Ground almonds	
30	grams	Plain flour	
500	grams	Cherries	<i>Pitted &amp; washed</i>

## Method

- 1 Unroll pastry and line tart pan.
- 2 Prick pastry base with a fork and chill in the fridge for 30 minutes.
- 3 Remove from fridge and cover with baking paper and add ceramic or dried beans and bake 'blind' for 20 minutes.
- 4 Remove from oven and remove beans and baking paper. Set base aside.
- 5 Set oven to 160°C fan/190C/gas 5.

- 6** Whisk butter, sugar and almond extract together.
- 7** Add eggs, ground almonds and flour and whisk
- 8** Spoon mixture into pastry base and add cherries evenly
- 9** Bake for 40-45 minutes or until golden.
- 10** When cool dust with icing sugar and serve with cream or ice cream.