

Cherry bakewell tarts



For the pastry:

150g plain flour
75g butter or margarine
6 tablespoons of water
Pinch of salt

For the sponge:

50g self raising flour
50g caster sugar
50g butter or margarine
1 egg
Strawberry or raspberry jam

For decorating:

6 tablespoons icing sugar
Glace cherries, halved

1. Preheat the oven to 180°C/gas mark 4.

PASTRY

2. Start by making your **pastry**. Put the **flour**, a **pinch** of salt and **butter/margarine** into a large bowl. Use the **rubbing in method** until the mixture resembles breadcrumbs.
3. Add the water **gradually** and bring the dough together into a ball. **Be careful not to handle your pastry too much.**
4. **Sprinkle** some flour onto the work surface and **gently** roll out the dough using a rolling pin.
5. Cut out **circles** using a circular cutter.
6. Grease a cake tin with butter/margarine. **Use plenty so they don't stick.**
7. Put the circles of pastry **into the tin.**

SPONGE

8. Now start your sponge. Put the flour, caster sugar, butter/margarine and egg into a mixing bowl. Mix until **light and fluffy.**
9. Put a teaspoon of **jam** into each **pastry shell**, then put enough of the **sponge mixture** on top to fill the **shell.**
10. Put in the oven and cook for about **15-20 minutes** until the sponge is **golden brown and springy.**
11. Put the tarts on a **wire rack** to cool.

DECORATING

12. Mix **6 tablespoons** of **icing sugar** with enough water to make a **spreadable** icing. Spread the icing **evenly** to cover the top of each tart. Top with half a cherry.
13. Leave to set before serving.

