

# **Bakewell Tart**

## Filling

4oz Margarine  
4oz Caster Sugar  
4oz Ground Rice  
1 Egg  
½tsp Almond Essence  
Jam (Raspberry)

Line flan dish with pastry  
Spread the bottom with jam

Melt the margarine, add the sugar and cook for 1 min  
Add the Ground Rice, egg and essence  
Then pour over the jam to the top of the flan dish  
Bake for 30mins @400°C

## Topping

Mix icing sugar and water into a paste pour and spread on top of the tart.  
Melt some cooking chocolate and pipe straight lines across the tart  
While the icing and chocolate are still soft,  
Use a skewer and drag the end across the tart in alternate directions.

