

Bakewell Tart

Ingredients:

	kg
Gamma AV White Cake Margarine	0.160
Macaroon paste	0.550
Golden Syrup	0.050
Eggs	0.140
Flour	0.250
Baking powder	0.007
Milk	0.140

Method:

- Place the Gamma cake margarine, macaroon paste and syrup in a bowl fitted with a beater, cream for 5 minutes on 2nd speed then scrape down.
- Add the eggs slowly on 1st speed over 2 minutes.
- Sieve the flour and baking powder together then add to the above on 1st speed, scrape down.
- Add the milk slowly on 1st speed over 2 minutes
- Scrape down and mix until clear.
- Deposit 100g into a 6 inch prepared foil case.
- Foil cases - Block 6 inch foil cases the Cardowan sweet paste, Spread the base evenly with Raspberry jam.
- Bake at 375°F for 25 minutes.
- When cool brush with boiled raspberry jam, then water icing.