

Raspberry and almond slice

Ingredients

500g/1lb 1½oz sweet pastry

50g/1¾oz butter

50g/1¾oz caster sugar

1 small egg

125g/4½oz ground almonds

200g/7¼oz raspberries

Method

- 1. Preheat the oven to 200C/400F/Gas 6.**
- 2. Roll out the pastry to a 12in/30cm x 8in/20cm rectangle and transfer to a greased baking sheet. Prick with a fork and bake for five minutes.**
- 3. Beat the butter and caster sugar until pale and fluffy. Stir in the egg, ground almonds and vanilla extract to make a stiff paste.**
- 4. Spread the almond paste on top of the pastry leaving a border of pastry on the outside.**
- 5. place the raspberries over the paste and push down slightly.**
- 6. Scatter over the flaked almonds.**
- 7. Bake for 20-25 minutes until puffed and golden.**
- 8. Remove from the oven and gently transfer to a wire rack to cool. Slice and serve**

Sweet pastry

125g butter (soft)

250kg flour

75gg icing sugar

1 pinch salt

2 yolks

25ml cold water

Method

- 1. crumb the butter, flour and salt mix in icing sugar**
- 2. add the egg yolks and mix in well, slowly add the water you may not need it all to form a paste allow to rest in the fridge for about an hour wrapped in cling wrap**