

Cherry Bakewell Tart

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Ingredients (Serves 8):

For the base:

- 200g **Loprofin Mix**
- 50g hard margarine
- 50g lard
- ½ tsp baking powder
- 3 tbsp cold water to mix
- 50g caster sugar

For the topping:

- Strawberry or cherry jam*
- 50g hard margarine at room temperature
- 50g caster sugar
- 1 tsp vanilla essence



- 115g **Loprofin Mix**
- 1 tsp **Loprofin Egg Replacer**
- 1 tsp baking powder
- 100ml **Sno-Pro**
- 6 glacé cherries, halved



Oven temperature: 180°C/350°F/Gas Mark 4



Method:

1. Make the pastry: Place 125g of Loprofin Mix, baking powder and caster sugar in a large bowl, cut the margarine and lard into small pieces and rub into the mix until the texture resembles coarse breadcrumbs.
2. Stir in sufficient water to give a firm, manageable dough.
3. Transfer the dough to a piece of greaseproof paper and lightly knead the dough for 30 seconds, until smooth.
4. Roll out the dough (using the chef's tips for rolling at the beginning of this book) and use to line the cake tray.
5. Spread the jam over the base of the cake tray.
6. Prepare the filling: cream together the butter, sugar and vanilla essence, beat in the remaining 75g Loprofin Mix, baking powder, Sno-Pro and Loprofin Egg Replacer to give a soft pipeable consistency.
7. Pour the mixture onto the pastry and jam base.
8. Place the halved glacé cherry on the top.
9. Bake the tart in a preheated oven for approximately 20 minutes until pale golden brown.

**Please check the protein levels on food labels.*