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THE WORLD'S FINEST RANGE COOKERS

## Raspberry and Almond Tart by David Pengelly

### Ingredients

23cm (9") Flan dish lined with sweet pastry  
115g (4 oz.) Butter  
115g (4 oz.) Caster sugar  
2 Eggs  
115g (4 oz.) Ground almonds  
1 Tsp. Almond essence / flavour  
3 Tbsp. Raspberry preserve  
115g (4 oz.) Raspberries

### Method

- Spread the base of the pastry case with the preserve.
- In a bowl cream the butter, sugar, eggs, almonds and essence to a pale and creamy mix, gently fold in the raspberries and spoon into the pastry case.

**AGA (2, 3 and 4 oven):** bake on the floor of the AGA roasting oven for about 25 minutes adding the cold shelf above after about 15 minutes. (Note: use this method in all models of AGA to cook the pastry through from beneath.)

**Everhot:** set the oven shelf to its lowest position (or on a baking stone set on the floor of the oven) and bake with the top oven set to 235°C for approximately 25-30 minutes.

Cool then dust with icing sugar to serve