

Bakewell Slice

An easy recipe made with eggs from our ladies, Pete's raspberry jam, homemade butter and flour milled by our mate Kevin Sherrie. We don't always have such insight into where our ingredients come from, but when we do, it's blissful. It's inspired by a recipe in Rachel Allen's *Bake*.

Base

- 75g (3oz) unsalted butter
- 25g (1oz) caster sugar
- 1 free range egg yolk
- 175g (6oz) plain (AP) flour
- homemade raspberry jam (about half a jar)



Topping

- 100g (3½oz) unsalted butter, melted and cooled
- 2 large (59g) free range eggs
- 100g (3½oz) ground almonds
- 100g (3½oz) semolina
- 100g (3½oz) caster sugar
- flaked almonds

1. Line 20cm/8" square brownie pan with parchment paper. Preheat the oven to 180C/350F or 160C/320F with fan.

2. To make the base: beat the butter with an electric mixer until soft, then beat in the sugar until light and fluffy. Add the egg yolk and beat well. Add the flour and mix to form the shortbread dough.

3. Roll the pastry out (I find it easiest to do this between two sheets of parchment paper) and ease it into the lined tin. Spread a thick layer of jam over the top, then allow the base to chill in the fridge.

4. To make the topping: combine the whole eggs and melted butter, and mix well to combine. Then stir in the ground almonds, semolina and caster sugar.

5. To assemble: remove the cold base from the fridge and carefully blob the topping over the top, gently spreading it out to cover the jam. Try to keep the jam layer even - it's a bit fiddly. Scatter the flaked almonds over the top and bake for 25 - 30 minutes until light brown and a toothpick inserted into the centre of the slice comes out cleanly. Allow to cool before slicing and serving.

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