



Tarts

Jam and lemon cheese tarts

Cut out approx. three inch circles with a biscuit cutter, and place these in a twelve section tart tin.

Add to each tart half a teaspoon of seedless raspberry jam, or lemon cheese. Do not overfill or the contents will overflow as the pastry rises.

Cook on the middle shelf at mark 5 for 10 to 15 mins until the pastry is a pale brown not overcook.

Almond tarts. Cut the circles as above, and place in the tart tin

To each tart add a small amount of seedless raspberry jam, and then the almond paste filling. Spread the filling out over 15 tarts, or they will overflow on cooking.

Cook in the oven at mark 3 on a medium shelf for approx. 20 mins. The tarts should be a pale straw colour when they are ready.

The Almond paste filling

3 ounces of castor sugar
2 ounces of ground almonds
1 small egg, beaten
One capful of almond essence

Method.

In a basin add the sugar and almonds together with the beaten egg, and stir with a fork until they are well mixed. Then add the almond essence, and mix well again, Spoon into the tart cases on top of the jam, The paste will find it's own level



This recipe has been brought to you by The Cream Of Tartar Company Limited

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