



Melita Station Inn
- **THE ENGLISH Bed & Breakfast Experience**
in Sonoma Wine Country
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BAKEWELL TART

Set the oven at 375F to start

For short-crust pastry - I make my own but you can buy frozen.

$\frac{3}{4}$ cup Flour (best if it has been in the fridge for 2 hours)

$\frac{3}{4}$ block margarine/butter

Rub ingredients together with a pastry blender until they resemble bread-crumbs. Add three tablespoons of water. Bind together with a knife. Knead very lightly and roll out.

Line a 7 inch cake pan with a thin crust. Prick the base with a fork. Cut a round of silicone paper larger than the pan and place inside weighting it with dry peas/beans. Bake for 15 minutes or until set firm but NOT browned.

Take out of the oven and allow the case to cool slightly.

Adjust oven temp down to 350F.

Place 3 large tablespoons of raspberry jam (pref. not "jelly"!!) on the cooked pastry and spread over the base.

For the topping I make a sponge cake mix. Make up 1/3 of a 3 egg "Classic Yellow Sponge Cake Mix" so use 1 egg, 1/3 cup water, 2 tablespoon oil, and add 1/3 cup ground almonds, 2-3 drops almond essence with the 1/3 proportion of the packet.

Put sponge mixture in the pastry base (on top of the jam) and spread out into an level layer. Sprinkle with flaked almonds.

Bake 20-25 minutes until the sponge is firm to the touch.

Eat and enjoy.