

Cherry Bakewell Tarts

Ingredients

For the Base

200g Loprofin Mix

50g hard margarine

50g lard

½ teaspoon baking powder

3 tablespoons cold water, to mix

50g caster sugar

For the Topping

Strawberry or cherry jam

50g hard margarine at room temperature

50g caster sugar

1 teaspoon vanilla essence

115g Loprofin Mix

1 teaspoon Loprofin Egg Replacer

1 teaspoon baking powder

100ml Low protein milk replacer

6 glace cherries, halved

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

Method

1. Place the 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 and use to line the cake tray.
5. Spread the jam over the base pastry of the cake tray.
6. To prepare the filling, cream together the butter, sugar and vanilla essence, beat in the remaining 75g Loprofin Mix, baking powder, low protein milk replacer and Loprofin Egg Replacer to give a soft pipeable consistency.
7. Pour the mixture onto the pastry and jam base.
8. Place the halved glace cherry on the top.
9. Bake the tart in a preheated oven for approximately 20 minutes until pale golden brown.



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