

# Almond Sweet Shortcrust Pastry

**Makes approx. 520g**

**Hands-on Time 10 minutes**

## Ingredients

- 200g plain flour
- 90g ground almonds
- 150g unsalted butter (cubed and chilled)
- 75g caster sugar
- 1 medium egg yolk
- 1 tsp cold water (plus extra if needed)

## Equipment

- Mixing bowl
- Spoon
- Clingfilm

## Method

- In a mixing bowl, combine the flour and ground almonds using your hands.
- Add the chilled butter and rub it into the flour mixture with your fingertips until it resembles coarse breadcrumbs.
- Stir in the sugar with a spoon.
- Add the egg yolk and 1 tsp cold water. Mix with a spoon until a dough begins to form. (Using a spoon helps prevent overworking and keeps the butter cold.)
- If the dough feels dry, add more water a teaspoon at a time, but this should not be necessary.
- Place the dough on a large piece of clingfilm, flatten slightly, and wrap tightly.
- Chill in the fridge until firm. For longer storage, double-wrap in clingfilm and freeze. Thaw thoroughly before use.

Enjoy!