

Bakewell Tart Cookies

Makes 16

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 16 minutes

Ingredients

- 400g marzipan
- 400g plus 1 tbsp plain flour
- 250g unsalted butter (softened)
- 175g caster sugar
- 200g light brown sugar
- 2 tsp almond extract
- 2 large eggs
- 200g ground almonds
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 350g raspberry jam (seedless)
- 100g flaked almonds

Equipment

- Knife
- Freestanding mixer with paddle attachment
- Baking parchment
- Spoon
- Baking sheet (ideally aluminium)
- Wire rack

Method

1. Prepare the Dough

- Chop the marzipan into small 2cm cubes and toss them in 1 tbsp flour.
- In a freestanding mixer, beat butter, caster sugar, and light brown sugar for 5 minutes until light and fluffy.
- Add almond extract and eggs, mixing briefly to combine.
- Add 400g flour, ground almonds, bicarbonate of soda, and salt. Mix until just combined.
- Add the marzipan to the dough and mix until evenly distributed. Scrape down the sides with a spatula to ensure everything is incorporated.

2. Shape and Chill the Dough

- Lay a piece of parchment on the worktop. Tip the dough onto the parchment and shape it into a sausage. Roll the dough in the parchment and chill in the fridge for at least 1 hour (or freeze to speed up the process).
- Line a baking sheet with parchment. Slice the chilled dough into 32 discs.

3. Assemble the Cookies

- Take one disc of dough and flatten it in the palm of your hand. Take another disc, flatten it, and cup it in your hand.
- Dollop a heaped teaspoon of jam onto the cupped dough. Place the first flattened disc over the jam and pinch the edges to seal. Shape into a ball.
- Roll the dough ball in flaked almonds and place it on the lined baking sheet. Repeat with the remaining dough and jam.

- Chill the dough balls in the fridge overnight.

4. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 16 minutes until golden.
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!