

# MARY'S BAKEWELL TART

Recipe courtesy of Mary Berry

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## INGREDIENTS

Prep Time: 1 Hour, 30 Minutes  
Servings: 12

### Wild Blueberry Filling

300 grams Wild Blueberries, fresh or frozen  
52 grams Sugar  
1 tablespoon Cornstarch  
2 tablespoons Lemon Juice (to taste)

### Sweet Shortcrust Pastry

225 grams All-Purpose Flour  
150 grams Unsalted Butter, chilled  
25 grams Powdered Sugar  
1 Egg, beaten

### Almond Filling

150 grams Unsalted Butter, softened  
150 grams Sugar  
150 grams Almond Flour  
1 Egg, beaten  
1 teaspoon Almond or Vanilla Extract  
1/4 teaspoon Salt

### Icing

300 grams Powdered Sugar  
3 tablespoons Milk  
Sliced Almonds, toasted, for garnish

## DIRECTIONS

- 1. Make the wild blueberry filling:** put the blueberries in a medium saucepan. Mix the sugar and cornstarch together and add to the blueberry mixture. Cook over medium heat until sugar dissolves and mixture begins to thicken and lightly simmer. Add lemon juice to taste.
- 2. For the sweet shortcrust pastry:** measure the flour into a bowl and rub in the butter using your fingertips until the mixture resembles fine breadcrumbs (or use a pastry cutter). Stir in the icing sugar. Add the egg and 2 tablespoons cold water, mixing to form a soft dough.
- Roll out the dough on a lightly floured work surface to the thickness of a pound coin (Mary's words). Line a 9-inch fluted tart pan (I used a 13" by 4" rectangular tart pan) and transfer to the fridge to chill for 30 minutes.
- Preheat the oven to 390F. Line the chilled tart shell with parchment paper and fill with pie weights or unbaked beans. Bake blind for 15 minutes, then remove the beans and paper and cook for another 5 minutes to dry out the base. Set aside to cool a little before adding the filling. When mostly cooled, spread 3/4 cup of blueberry filling on the base of the tart shell.
- 5. For the almond filling:** cream the butter and sugar together until pale and fluffy. Add the ground almonds, egg and almond extract and mix together. Spoon the mixture into the pastry case and smooth the surface using a palette knife.
- Reduce the oven temperature to 350F and bake for 25–35 minutes, until golden-brown and a skewer inserted in the centre comes out clean. Remove from the oven and leave to cool completely in the pan (I let it sit in the fridge overnight).
- 7. For the icing:** whisk together the powdered sugar and the milk until smooth. When the tart has cooled completely, drizzle the icing on top and sprinkle with toasted almonds. Serve.

