

Bakewell Pudding

Ingredients

- 250g puff pastry (ready-rolled if you must!)
- 75g (3oz) strawberry or raspberry jam
- 4 eggs, separated
- pinch of salt
- 125g (4oz) unsalted butter
- 125g (4oz) caster sugar
- 75g (3oz) ground almonds
- 25g (1oz) fresh white breadcrumbs
- a few almond slivers for decoration (optional)



Preparation

Preheat the oven to 220°C / 425°F / gas 7.

Roll out your pastry on a lightly floured surface and use it to line a 23cm / 9in flan tin.

Neaten the edges, then spread the base with your chosen jam.

Whisk 3 egg whites (you don't need the fourth one) with the salt until stiff.

In a separate bowl, cream the butter and sugar until pale and fluffy. Add the egg yolks and incorporate well. Then mix in the almonds and breadcrumbs.

Fold in the beaten egg whites a little at the time. Use folding and cutting movements to keep as much air as possible in the mix.

Spread the mixture over the jam, before cooking in the centre of the oven for 15 minutes. Reduce the heat to 180°C / 350°F / gas 4 and bake for a further 20-25 minutes until risen and golden.

Remove from the oven and leave to cool for a little before serving warm.

