

# Bakewell Tart Shortbread

Printed from Shortbread Recipes at <http://www.shortbreadrecipes.co.uk/>

*This delicious shortbread is made with ground almonds and diced glace cherries, making it taste just like a traditional Bakewell tart. Serve as they are, or make them a little more special by smearing with cherry jam.*

## Ingredients:

200g plain flour  
100g icing sugar  
50g corn flour  
50g ground almonds  
250g butter  
50g glace cherries, finely chopped  
Few drops of almond extract

## Directions:

1. Cut the butter into cubes. Sift flour, corn flour and icing sugar together. Stir in the ground almonds. Rub in the butter using your fingertips until the mixture resembles crumbs, then stir in the almond extract and cherries. Bring the mixture together with your hands.
2. Sift some flour or icing sugar onto your work surface and use it to roll the shortbread out. Cut out biscuits, put onto a baking tray and bake in a 160C oven until lightly browned and crisp.

*Author: Laura Young*