

Cherry Bakewell (Makes 2 large tarts)



Ingredients

For the Pastry

Either use chilled shop bought pastry eg JusRoll or try the recipe for Olive Oil Double Crust Pastry from Vegan Pie in the Sky – see here - <http://vegan.sheknows.com/2011/10/25/vegan-olive-oil-pie-crust/>

For the Filling

150g Self Raising Flour
100g Caster Sugar
250ml Soya Milk (rice, oat, almond milk also fine)
200g Raspberry Jam
80ml Vegetable Oil
40g Ground Almonds
25g Cornflour
2tsp Almond Extract
1tsp Cider Vinegar
½ tsp Bicarbonate of Soda
Handful Frozen Morello Cherries (optional)
Sprinkle of Slivered Almonds

Method

1. Preheat oven to 170C / 350F
2. Roll out pastry and lay into your flan case. Prick the base repeatedly with a fork and bake for 10 mins
3. In a large mixing bowl combine flour, cornflour, ground almonds and bicarbonate of soda.
4. In a separate bowl combine sugar, vegetable oil, soya milk, cider vinegar and almond extract
5. Pour the contents of the second bowl in to the first and mix in thoroughly
6. When the pastry has cooked spoon in some of the raspberry jam and spread evenly over the base
7. Now pour in the cake mixture. Remember this will rise so don't pour in too much.
8. Scatter the surface with morello cherries and slivered almonds

Bake at 170C for 20-30 mins until golden brown