

Fruit and Almond Slice by Cartmel Village Store



Welcome to our recipe of the week. This week thank you to the Cartmel Village Shop for this delicious fruit and almond slice.

Let us know how you get on the recipe and show us your finished pictures.

Email: website@visitlakedistrict.com

Fruit & almond slice

You will need:

A tray 30cm by 15cm

Backing parchment



Ingredients:

For the base shortbread:

60g / 2 oz caster sugar

120g / 4 oz hard butter

180g / 6 oz plain flour

Method:

Place all ingredients into a mixing bowl & rub together until like breadcrumbs.

You can use a food processor and it will be done in seconds.

Line your tin with parchment & place the shortbread crumbs in and squash down evenly with the back of a spoon.

Bake in a preheated oven @ 180c, 370f, gas 4 or Aga, middle shelf of baking oven for 15 minutes.

Remove from the oven & add the topping.



Ingredients:

For the topping:

300g / 10 oz chopped glassé cherries
120g / 4 oz currant or sultan or a mixture of both.
120g / 4 oz caster sugar
120g / 4oz ground almond
120g / 4 oz butter
2 eggs
1/2 teaspoon almond essence

Method:

Put cherries, currents, caster sugar & ground almonds in a bowl,
Melt the butter,
Add the melted butter, eggs & essence to the bowl and mix all ingredients together,
Spoon the mixture onto the pre-baked shortbread and smooth out,
Return to the oven for 30mins or until golden brown on top.
Remove from the oven, cool and then dust with icing sugar.



Cut into portions and serve with a cup of tea. The fruit and almond slice will keep for 2 weeks in an airtight container if you can resist the temptation 😊

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