

Bakewell Tart

Requisition of Equipment

2 blue trays, safety mat, digital scale (optional), digital timer, sieve, 2 x mixing bowls, measuring jug, flour dredger, rolling pin, 15cm flan ring, wooden spoon, spatula, measuring spoons, metal spoon, round bladed knife, baking tray, cooling rack, pastry brush, vegetable knife



Method

Time	Steps
Step 1 15 min	Switch oven on to 190°C. Personal and kitchen hygiene. Collect equipment. Weigh/measure ingredients. RE SET TIMER.
Step 2 10 min	Sieve flour into mixing bowl. Rub in margarine until the mixture resembles breadcrumbs. Make a well in the centre, add water slowly and mix to form a firm dough. RE SET TIMER.
Step 3 10 min	Lightly flour worktop. Knead lightly and leave dough to rest for 5 minutes. Wash up using hot, soapy water. Pack equipment away. RE SET TIMER.
Step 4 5 min	Place flan ring onto a lined baking tray. Roll out pastry and line a 15cm flan ring. Trim away excess pastry. While pastry is resting start step 5. RE SET TIMER.
Step 5 10 min	Cream the margarine and caster sugar. Scrape down sides of the mixing bowl and the wooden spoon with a spatula. Mix in the baking powder, egg and orange extract and mix in the flour. RE SET TIMER.
Step 6 5 min	Spread the marmalade over the base of the pastry. Spread the sponge mixture over the marmalade. RE SET TIMER.
Step 7 15 min	Bake for 12 – 15 minutes until risen and golden brown in colour. Carefully place onto a cooling rack and remove flan ring. Glaze with apricot glaze or glaze icing. RE SET TIMER.
Step 8 10 min	Place bakewell tart into your container. Do a final clean up. Sweep floor. Spray down counter. Set out washing and drying cloths for the next class.

Ingredients

Pastry

75g plain flour
40g margarine
15ml cold water (school)

Filling

20ml orange marmalade (school)
50g margarine
50g caster sugar (school)
50g plain flour
1.25ml baking powder (school)
1 egg
1.25ml orange extract (school)
30 ml apricot glaze OR glaze icing (school)



CONTAINER