



# Ecclefechan Tart

Ingredients - makes 6 - 8 tartlets

Pastry: 82g plain flour

12g almond flour

60g butter

22g icing sugar

1/2 egg

Filling: 62g melted butter

62g soft dark brown sugar

350g soaked California raisins

Zest and juice of 1 lemon

60g chopped walnuts

1/2 tsp cinnamon

1 egg

## Method

- Soak the raisins the night before.
- Make the pastry. Blend the dry ingredients. Rub in the butter using your fingers until you have breadcrumbs. Add the egg and

continue to bind into a dough. Wrap in film and chill for at least 1 hour.

- Make the filling. Whip the butter and sugar with a whisk. Add the whisked egg.
- Drain the raisins. Add these and the nuts and cinnamon to the mixture. Stir thoroughly and set aside.
- Heat the oven to 180 fan
- Grease and lightly flour the tart cases.
- Divide the pastry into 6 pieces. Roll out each piece of dough to fit the cases. Using crumpled paper or foil, line the cases making sure to cover all the pastry and fill with baking beans.
- Place a spare baking tray on the shelf above. Blind bake for 10 mins on the lower shelf. After 10 mins remove the foil and beans and bake for a further 4 mins.
- Lower the oven temperature to 160 fan. Fill the warm tart cases with the filling. Cover each tart with foil and bake in the oven in the same way as above for 10 mins.
- Remove foil and bake for a further 5 minutes.

Serve warm or cold with crème fraiche or whisky cream