



Reindeer Bakewell Tarts

Here is a list of the ingredients you will need.

To make the pastry:

- 150g of salted butter, at room temperature, plus extra for greasing
- 225g plain flour plus extra for dusting
- 40g sugar
- 1 egg



To make the frangipane:

- 100g caster or granulated sugar
- 100g unsalted butter, at room temperature
- 1 egg
- $\frac{3}{4}$ tsp almond extract
- 100g ground almonds



To make the icing sugar:

- 200g icing sugar, plus extra to thicken
- 2 Tbsp water



You will also need:

- 4 Tbsp jam of your choice
- black food dye
- 12 glacé cherries
- 24 hard pretzels





1. First, make the pastry.

Grease a 12-hole muffin tray with butter.
Add the flour to a large bowl.



Chop the butter and add it to the bowl,
then rub it into the flour until it looks like
fine breadcrumbs.



Stir in the caster sugar.
Beat the egg in a separate small bowl,
then add 2 Tbsp to the main mixing bowl
and stir, gradually adding it to the rest of
the mixture.



When the egg is stirred through, use your
hands to roll the pastry into a ball.



2. Roll out the pastry on a floured work surface as thinly as you can.



Use round cutters to stamp out 12 circles of pastry.



Use your fingers to gently guide each circle of pastry into each muffin hole.



Prick the bases with a fork 2–3 times, then place in the fridge to chill for 20 minutes.



At this point, preheat the oven to 180°C [350°F/Gas mark 4].



3. Line the chilled pastry shells with paper cases and then fill with baking beads. Then bake for about **15 minutes**.



Remove the baking beads and paper, then bake for another **5–7 minutes** until golden and crisp.



4. **Make the frangipane.**

Mix the sugar and butter together in a bowl on high speed until light and fluffy.



Add the egg and almond extract and mix.

Fold in the ground almonds.



5. When the pastry has finished baking, remove the pastry cases from the muffin tray and put them on a baking sheet.



6. Spoon 1 teaspoon of jam into each of the bases, then fill with frangipane, about three-quarters of the way up.



Put them back in the oven to bake for another 15–20 minutes until the frangipane is set.



7. When baked, move them to a wire rack and leave to cool.



8. Make the icing.

Whisk the icing sugar and water together in a bowl until smooth.

Spoon about 1 tablespoon into another bowl and add black food dye to colour, plus extra icing sugar to thicken.



Put the icing mix into a piping bag, ready for later.

Cover the bowl of white icing with plastic wrap.



When the tarts are cool, spoon the white icing over the top and carefully spread to the edges.

Put a glacé cherry in the middle, then add the antlers by using the pretzels.



Cut a small tip off the black icing piping bag, then use it to add eyes and a mouth.



Use the back of a spoon to add a dot of white icing to the cherry nose.



Eat

Sit down and enjoy!