

Raspberry & Almond Slices



Mrs Darlington's

SIGNATURE RECIPE SERIES

A favourite of mine and all the family. This delicious tray bake is perfect for popping into a lunch box, serving at teatime or gracing any cake stand.

Mrs Darlington

Serves: 12 slices

Preparation Time: 20 minutes, plus 30 minutes chilling time

Cooking Time: Approx 25 - 30 minutes until golden brown

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients - Pastry:

226g / 8oz plain flour (+ a little extra for rolling out the pastry on)

113g / 4oz butter

Cold water

Ingredients - Almond Topping:

170g / 6oz granulated sugar

113g / 4oz butter

1 beaten egg

1 tsp almond essence

170g / 6oz porridge oats

28g / 1oz flaked almonds

½ a jar of Mrs Darlington's Raspberry Jam

Instructions:

- Requires a baking tray 7 x 11 inches (swiss roll tin).
- Place the flour and butter into the bowl of a food processor.
- Using only the pulse setting, pulse until the mixture resembles breadcrumbs. Avoid over mixing. Slowly add the water a little at a time until the mixture comes together in a ball.
- Wrap the pastry in cling film and place in the fridge for 30 mins.

Whilst the pastry is resting...

- Grease the baking tray and line the bottom with baking paper.
- Melt the 4oz of butter for the almond topping in a pan over a low heat, add the sugar, oats, egg and almond essence. Set aside.
- Roll out the pastry on a floured surface and line the baking tray with the pastry including the sides.
- Spread the Raspberry Jam over the base of the pastry.
- Pour the warmed butter and sugar mix over the jam and level with a knife. Sprinkle over the flaked almonds.
- Bake for 25 - 30 mins, until golden brown on top. Slice when cool.

Mrs Darlington's top tip *"These delicious almond slices will keep for several days if stored in an airtight container. They also freeze well."*

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