



congress tart

NIBBLEDISH CONTRIBUTOR

Ingredients

1 piece puff pastry
1 cup flour
1 tsp baking powder
pinch salt
1/2 cup fine sugar
60 oz butter
2 eggs
1/2 cup milk
1 tsp vanilla

For filling:
jam

silvered almonds

Instructions

1. Roll pastry thinly and fit in a patty tin lined with paper cup.
 2. Brush pastry with jam about a tsp each cup.
 3. In a bowl, mix all the ingredients and beat well until smooth.
 4. Spoon the batter into the pastry case filled with jam.
 5. Sprinkle with almonds and bake in preheated oven at 180 C for 30 to 40 mins until golden .
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