

85g softened butter

175g caster sugar

175g ground almonds

2 eggs

, beaten

few drops almond

extract

2 x 125g punnets blueberries

23-24cm cooked shortcrust pastry tart case (see 'goes well with')

icing sugar, for dusting

Method

Heat oven to 190C/170C fan/gas 5. Beat together the butter and sugar until it is light and fluffy, about 1 min. Stir in the almonds, egg and almond extract.

Stir in half the blueberries and spoon into the pastry case. Smooth the top using the back of a metal spoon, then scatter over the remaining blueberries, pressing them in lightly. Bake for 45-50 mins until the pastry is crisp and golden, and the filling is golden and feels firm to the touch.

Cool the tart for 10 mins in the tin, then lift onto a serving plate. Dust with a little icing sugar and serve warm or at room temperature.