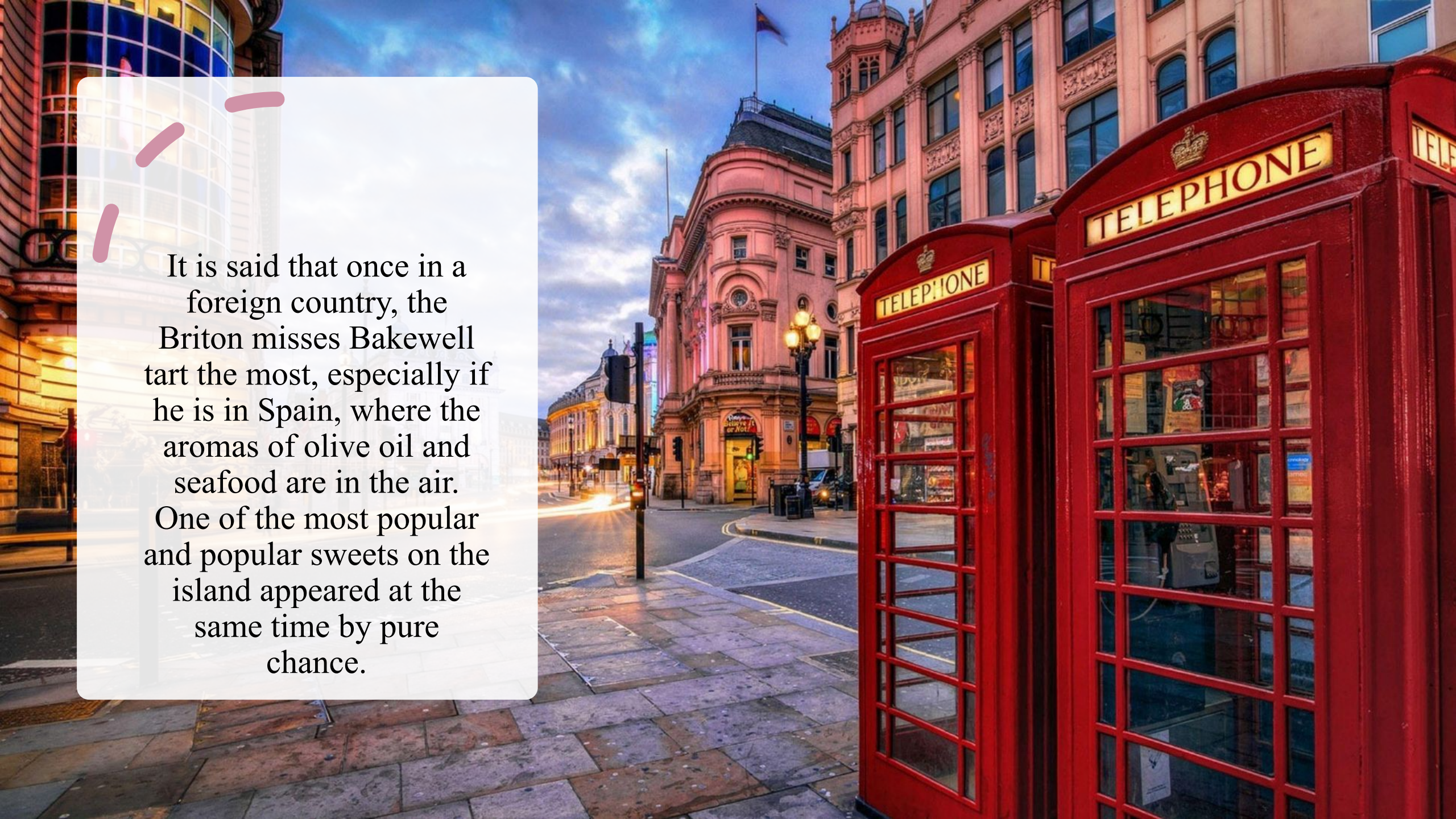


Bakewell tart





It is said that once in a foreign country, the Briton misses Bakewell tart the most, especially if he is in Spain, where the aromas of olive oil and seafood are in the air. One of the most popular and popular sweets on the island appeared at the same time by pure chance.

In 1820, the owner of the White Horse Inn in Bakewell, Derbyshire, commissioned a cook to bake cakes with jam. Leaving a detailed recipe and ingredients, she went about her business, and the cook did not fully understand the method of cooking. Instead of mixing the dough with a mass of eggs and almonds, he decided to place it on top, directly on top of the jam.





After baking the cake, it turned out that the result was not so bad, and the cheers of the hotel restaurant's visitors convinced both the cook and the hostess to bake cakes with jam in this way. A layer of sugar mass and a small sweet cherry on top appeared a little later, when Bakewell tart began to be produced in large quantities for sale in supermarkets.



Some historians, however, say that the story told above is just a legend. And that the ancestor of the cake is Bakewell pudding, which according to the original recipe is still made in one of the oldest pastry shops in the country – The Old Original Bakewell Pudding Shop. The same dough is used as the base for pudding and cake. The only difference is in the filling and shape: the pudding is more like a flat tortilla, covered with jam on top and a layer of eggs beaten with sugar, so that a sweet crust is formed when baking.

Gloucester tart

In Gloucester, a similar tart was made using ground rice, raspberry jam and almond essence. In May 2013, council leader Paul James discovered a recipe for "Gloucester tart" in a Gloucester history book. Subsequently, Gloucester museums revived the recipe, serving complimentary Gloucester tarts to museum patrons.



Variants

Cherry Bakewell

A Cherry Bakewell, also known as a Bakewell cake, is a version of the tart where the frangipane is covered with a top layer of almond-flavoured fondant and a single half glace cherry.



The background is a solid orange color. It features several geometric shapes: a large solid orange circle in the upper left, a smaller solid orange circle in the upper right, a dashed orange line in the top left, a dashed orange line in the bottom left, a dashed orange line in the bottom center, a solid orange line forming a partial square on the left, and a solid orange line forming a partial triangle at the top center. A large white semi-circle is positioned on the right side of the slide.

Thanks for your
attention!