

Christmassy Almond Tartlets

8oz shortcrust pastry (or readymade tartlets)

4oz butter

4oz caster sugar

4oz ground rice

2oz ground almonds

2 eggs, beaten

Christmassy jam (Tiptree and M&S make nice ones, or just add some ground spices/orange juice/your favourite tippie to a regular jam of your choice)

Pomegranate seeds, to decorate

- Pre-heat the oven to 190°C, Gas Mark 5.
- Roll out the pastry and use to line some mini muffin tins (or arrange readymade tartlet cases on a baking tray).
- Put good dollop of jam in the bottom of each case.
- Cream the butter and sugar, then gradually add the egg, beating well between each addition.
- Fold in the ground rice and ground almonds, and fill each case with the mixture.
- Bake for about 15-20 mins or until golden brown.
- When cool, arrange on a platter and sprinkle pomegranate seeds over for festive touch!

