

# Cherry Jam & Almond Galettes



**Serves 4**

**Prep 25 mins**

**Cooking 25 mins**

**Easy**

## Ingredients

400g ready-made puff pastry  
1 egg, beaten  
4 tbsp cherry jam  
200g black cherries, pitted and halved  
vanilla ice cream to serve

## Frangipane

70g butter at room temperature  
70g caster sugar  
2 eggs  
1/2 tsp vanilla extract  
70g ground almonds  
20g plain flour

1. Heat the oven to 200C/fan 180C/gas 6. Roll out the pastry to the thickness of a pound coin. Cut out 4 circles, each about 14cm in diameter, then for each circle score a border 2cm in from the edge (freeze the unused pastry to use another day). Put the circles onto a non-stick baking sheet and brush with the beaten egg. Bake for 15 minutes, then take out of the oven and gently push the middles down so you have a pastry shell. Cool.
2. To make the frangipane, beat the butter and the sugar until pale. Beat the eggs into the mixture one at a time and then the vanilla. Add the ground almonds and flour, then mix well.
3. Spoon the frangipane inside the tart shells. Mix the jam and fresh cherries, and spoon over the frangipane. Cook for another 15 minutes, then cool for 10 minutes and eat warm with vanilla ice cream.