

Tarta de Santiago

ALMOND TART

4 eggs
250g caster sugar
250g ground almonds
50g butter, softened, plus
extra for greasing
pinch of ground cinnamon,
plus extra for dusting
1 shot of rum (optional)
1 tbsp icing sugar

1. Preheat the oven to 170°C. Grease a 30cm round cake tin with a little butter.
2. Whisk the eggs with the sugar in a large bowl until pale and frothy. Add the ground almonds, butter, cinnamon and rum (if using) and mix with a spatula until you have a soft, creamy batter.
3. Pour the batter into the greased tin. Bake in the oven for about 35 minutes, until a skewer inserted into the middle comes out clean.
4. Allow to cool in the tin for a few minutes before turning out onto a wire rack and dusting with the icing sugar and a little cinnamon. Cut into slices to serve.

E N SD

✻ *Serve with a shot of rum on the side.*

