

More than 1 hour

Serves 6-8

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Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- 200g white chocolate, chopped
- 1 tsp (5ml) cake flour
- 1 cup (250g) butter, softened
- 1 tsp (5ml) vanilla essence
- 1 cup (200g) brown sugar
- Pinch of fine salt
- 3 eggs
- 1 cup (95g) almond flour
- 1 tsp (5ml) caramel essence
- $\frac{3}{4}$  packet (75g) almond flakes

Method

1. Preheat oven to 200°C and grease a 23cm loose-bottomed tart tin.
2. Line tart tin with pastry and blind bake for 15 minutes.
3. Cool tart completely and turn oven down to 180°C.
4. Melt chocolate in a glass bowl over a pot of boiling water.
5. Add flour, whisking to create a smooth mixture.
6. Spoon over cooled pastry base to cover.
7. Cream butter, vanilla, salt and sugar together until pale and fluffy, about 8-10 minutes.
8. Add eggs one by one, whisking continuously.
9. Fold in almond flour.
10. Spoon mixture over chocolate base and bake for 20 minutes.
11. Top with almond flakes and bake for 5-10 minutes until golden.
12. Cool in tart tin for 30 minutes, then remove and cool completely on a wire rack before

serving.

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