

# Almond Sweet Shortcrust Pastry

**Makes approx. 520g**

**Hands-on Time 10 minutes**

## Ingredients

200g Plain flour  
90g Ground almonds  
150g Unsalted butter, cubed (chilled)  
75g Caster sugar  
1 Egg yolk, medium  
1tsp Water (cold)

## Equipment

Mixing bowl  
Spoon  
Clingfilm

Add the flour and almonds to the bowl and mix together using your hands.

Add the chilled butter and rub into the flour using the tips of your fingers like you're making a crumble. You should make a coarse breadcrumb.

Add the sugar and stir into the crumb mix using a spoon.

Add the egg yolk/water and mix into the breadcrumbs and combine using the spoon. You should find a dough starts to form. I find it's better to combine using a spoon than your hands as you're less likely to overwork the dough and also soften the butter from the heat of your body.

Add more water, a teaspoon at a time, only if you think it needs it, although you shouldn't.

Place the dough onto a large piece of clingfilm, flatten, and wrap up.

Pop the dough into the fridge to chill. If you're using it a lot later than double wrap in clingfilm and pop into the freezer and defrost thoroughly before use.

Enjoy!