



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that **Peter Black** has found easy to make and so delicious that he always eats 2 at a time.

We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious.

ALI'S ALMOND TART: makes 12.

Ingredients

- Coles pastry cases (a pack of 12 in the freezer)
- 120g almond (or hazelnut) meal
- 40g sugar
- 100g unsalted butter
- 1x egg
- 1 tsp vanilla essence



Method

- Pre heat oven to 180 (160 fan forced).
- Melt butter in Micro or over a pan of hot water.
- Place meal, sugar, egg, vanilla and softened butter in a bowl and **MIX** well.
- Place frozen pastry cases onto an oven tray, fill with mixture (I often put chocolate chips on base of cases before filling with mixture). If you have any left over put into paper patty cake cups
- Bake for 15 – 20 minutes.
- Cool on Rack.
- Store in an airtight tin.

Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.