

Almond Tart

What you need	Method
250g butter, softened 2/3 cup caster sugar 4 Eggs Rind of 1 lemon 2 x 110g Sunbeam Almond meal 1 ½ cups (200g) frozen blueberries	<ol style="list-style-type: none">1. Beat butter, sugar and rind with a electric mixer in a medium bowl until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in Sunbeam Almond meal. Spread mixture into a greased 24cm x 4cm deep round flan dish or tin and top evenly with blueberries.2. Bake at 160°C for 50-60 minutes or until a skewer inserted into the centre comes out clean. Stand in pan for 10 minutes, Turn out onto a wire rack to cool for 10 minutes before serving. <p>Serves 8-10</p>