**Bakewell Tart Recipe (2-Hour Time Schedule)**

(Assuming pastry is already made in advance)

**Ingredients:**

**For the Almond Filling:**

* 100g unsalted butter, softened
* 100g caster sugar
* 100g ground almonds
* 2 large eggs
* 1 tsp vanilla extract
* 1 tbsp plain flour
* 100g raspberry jam (or your choice of jam)

**For the Topping:**

* A handful of flaked almonds (about 30g)

**Method with Adjusted Timings:**

**18:00 - Start**

* Begin by taking the prepared shortcrust pastry out of the fridge and allowing it to soften slightly (if it's very cold).

**18:05 - Preheat Oven and Roll Out Pastry (10 mins)**

1. Preheat the oven to 180°C (160°C fan) / 350°F / Gas Mark 4 (5 minutes).
2. Roll out the pre-made pastry on a lightly floured surface to fit a 23cm tart tin (5 minutes).

**18:15 - Assemble the Tart (10 mins)**

1. Spread a thin layer of raspberry jam (or your choice of jam) over the base of the pastry (2 minutes).
2. Spoon the almond filling over the jam, smoothing it out with a spatula (4 minutes).
3. Sprinkle flaked almonds on top (2 minutes).

**18:25 - Bake the Tart (25-30 mins)**

* Place the assembled tart in the preheated oven. Bake for 25–30 minutes or until golden and firm to the touch. Start cleaning up in the meantime!

**18:55 - Check the Tart (5 mins)**

* After 25 minutes, check the tart. If it's golden and firm to the touch, remove it from the oven. If not, give it an extra 5 minutes.

**19:00 - Cool the Tart (10 mins)**

* Let the tart cool in the tin for about 10 minutes.

**19:10 - Remove from Tin and Final Clean-Up (10 mins)**

* Once slightly cooled, remove the tart from the tin and allow it to cool completely on a wire rack. Start final clean-up during this time.

**19:30 - Finish**

* By 19:30, the tart will be ready to go, and the kitchen should be cleaned up!

**Summary of Time Breakdown:**

* 18:00 - 18:05: Take pastry out and prep (5 minutes)
* 18:05 - 18:15: Preheat oven and roll out pastry (10 minutes)
* 18:15 - 18:25: Assemble the tart (10 minutes)
* 18:25 - 18:55: Bake the tart (25–30 minutes)
* 18:55 - 19:10: Cool tart and clean up (15 minutes)
* 19:10 - 19:30: Final clean-up and tart cooling (20 minutes)

This schedule will help ensure the student finishes within the 2-hour window while having time to clean up and leave on time.