

# Almond Cheesecakes

*Bath Postal Museum*

## Ingredients

175 g/ 6 oz of puff pastry  
15 ml/ 1 tsp raspberry jam  
30 ml/ 2 tbsp cream cheese  
50 g/ 2 oz/ ¼ cup butter  
50 g/ 2 oz/ ¼ cup caster sugar  
2 eggs (yolks and whites separated)  
50 g/ 2 oz/ ⅔ cup ground almonds  
15 ml/ 1 tbsp rice flour  
5 ml/ 1 tsp grated lemon rind  
15 g/ ½ oz/ ⅛ cup roasted flaked almonds

## Equipment

Non-stick patty tin

## Baking temperature

200°C/ 400°F/ Gas 6

## Baking time

15-20 minutes

## Servings

12 tartlets

## Secret touch

The white of the egg should be so stiff that the bowl can be turned upside down.

## Interest

This recipe was taken from Audrey's Aunt Mabel's handwritten cookery notes; Mabel was born in 1886.

## Location

8 Broad Street, Bath.  
[www.bathpostalmuseum.org](http://www.bathpostalmuseum.org)

Audrey and Harold Swindells started the Bath Postal Museum "on a wing and a prayer".

The museum covers 4,000 years of communication from "clay-mail" to email. Bath was where the first postage stamp was ever used; the Penny Black was used on May 2, 1840, four days ahead of the official release date. The museum also houses a small Tea Room. Audrey shares this recipe, and for ease suggests using frozen puff pastry.

## Method

1. Roll out the pastry to the thickness suggested on the package. Using pastry cutters, cut out 12 rounds and line the patty tin.
2. Put a little jam and cream cheese into the bottom of each tartlet.
3. In a mixing bowl cream the butter and sugar together until light and fluffy, mix in the egg yolks, ground almonds, rice flour and lemon rind.
4. Beat the egg whites until stiff and fold, gently, into the creamed mixture.
5. Heap the mixture on top of the jam and cream cheese, smoothing over to cover all the jam and cream cheese.
6. Sprinkle the roasted almonds on top of each tartlet.
7. Bake.
8. Remove tartlets and cool on a cooling rack.

**I am in no way  
interested in immortality, but only  
in the taste of tea.**

**Lu T'ung**