



The Original Bakewell Pudding Shop in the heart of the market town of Bakewell in Derbyshire's Peak District National Park.

(Photo: Martin Selwyn)



Award-Winning Original Bakewell Pudding



Original Iced Bakewell Tart



Original Flaked Almond Bakewell Tart

What's the difference between a Bakewell Pudding and a Bakewell Tart?

The shop's website says " It's the question we're most often asked, so let's debunk a few myths! The Bakewell Pudding originated right here in Bakewell back in the 1800s. It was created following a mishap by the cook at a local inn, who misunderstood the recipe for a strawberry tart and ended up topping her creation with a soft set almond custard. This is the recipe we use to create the only original handmade Bakewell Puddings from today.

The Bakewell Pudding is the original creation; an indulgent dessert that has stood the test of time. It comprises a buttery puff pastry case, topped with a layer of seedless strawberry jam and finished with a soft set custard of eggs, sugar and almonds. Our customers only have to try the Pudding once for it to become a firm favourite!

The Bakewell Tart, on the other hand, was developed as a variant of the Pudding later in the 20th century. The Tart's base is made from sweet shortcrust pastry, which is then layered with seedless strawberry jam and finished with a pale, fluffy frangipane sponge filling of eggs, almonds and sugar. The Bakewell Tart is best-known for being finished with a layer of white fondant icing and half a glacé cherry, but we also produce varieties topped with toasted flakes almonds, lemon icing and chocolate icing. We even create a seasonal mince pie-inspired version!

So while the terms Bakewell Pudding and Bakewell Tart have been used interchangeably for decades, these two delicious creations are very different. Why not pop in to see us to try them both and decide which is your favourite for yourself?"

<https://www.bakewellpuddingshop.co.uk/>