

- \* - NO ADDED SUGAR APPLE TARTS - \* -



Makes 12 deep dish tarts

<b>Pastry</b> 125g self raising flour 60g butter or lard	<b>Decoration</b> 2 x spiced biscuits 1 x egg 1 x tbsp milk
<b>Apple Filling</b> 6 x small braeburn apples (any apple variety will do!)	

**Pastry**

1. Rub together the butter and flour until the mix resembles breadcrumbs - be careful not to overwork the pastry, if the mix is well combined, stop rubbing!
2. Use water (add a little at a time!) to bring the mix together to form a ball
3. Refridgerate for a minimum of 2 hours.
4. Once chilled remove from the fridge and roll out to around 2mm thick.
5. Use a large round cutter to create the tart bases (measure your tin and always size up to make sure your bases fit easily!)

Pre-heat the oven to 180 degrees Celsius.

### **Filling**

1. Peel and slice the apples and place them in a saucepan with two tablespoons of boiling water
2. Stew them over a medium heat until soft

### **Assembly**

1. Use a 12-hole deep cupcake or muffin tin and place one tart base in each hole
2. Use a tablespoon to evenly distribute your stewed apples between the tarts
3. Crumble the spiced biscuits with your fingers and then place a little on the top of each tart
4. Whisk the egg and milk with a fork and gently brush the top of the tarts
5. Cook in the oven for 20-25 mins until golden brown.