We are ready......

**Apple Crumble Tart**

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**Suggested portion**

**Size for recipe**

1–2 years – 50g

3–4 years – 70g

**Ingredients – Serves 5**

**Pastry Filling Crumble topping**

**Plain flour** 80g **Baking apples,** 320g (2 large) **Plain flour** 60g (2 tablespoons)

**Wholemeal flour** 25g **peeled and cored Wholemeal flour** 30g (1½ tablespoons)

**Soft margarine** 50g **Margarine** 20g

**Water** 25ml **Soft dark brown sugar** 40g

**Method**

1. Make the pastry by sifting the flour into a large bowl. Rub in the margarine until it forms a soft breadcrumb texture. Add enough cold water to make the crumb mixture come together to form a firm dough. Cover and refrigerate for 30 minutes.

2. Preheat the oven to 190°C/375°F/gas mark 5.

3. Flour the work surface and roll out the pastry to the size required to line a tart tin. Line the tin with the pastry, crimp the edges and bake blind with baking beans in the oven for 20 minutes. Remove the beans and return to the oven for a further 5 minutes. Leave the oven on at the same temperature.

4. Wash and slices the apples. Cover the pastry base with the sliced apples.

5. To make the crumble, rub the margarine, into the flour until you have fine breadcrumbs, add the sugar then sprinkle the crumble mixture over the apples.

6. Bake in the oven for approximately 25 minutes or until golden.