

We are ready.....

Apple Crumble Tart



Suggested portion

Size for recipe

1-2 years - 50g

3-4 years - 70g

Ingredients - Serves 5

Pastry

Plain flour 80g
Wholemeal flour 25g
Soft margarine 50g
Water 25ml

Filling

Baking apples, 320g (2 large)
peeled and cored

Crumble topping

Plain flour 60g (2 tablespoons)
Wholemeal flour 30g (1½ tablespoons)
Margarine 20g
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 slice 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.