**Apple Tart**

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| Pastry | Filling |
| 250g plain flour | 2 large cooking apples |
| 125g margarine | 50g granulated sugar |
| 8-10 teaspoon cold water | cloves if desired |

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1. Set the oven 200⁰C.

2. Make short crust pastry, rubbing in method. Stiff dough.

3. Peel and core apples onto paper – dispose of scraps.

4. Slice apples, place in bowl of water, cover.

5. Tidy table. Leave apples to side. Sprinkle a little flour in centre.

6. Knead pastry lightly.Divide in two.

7. Roll out ½ to cover base of plate.

8. Dry apples. Place ½ apples on pastry. Add sugar and cloves. Add rest of apples.

9. Roll out other ½ of pastry size of plate.

10. Dampen edge of pastry rim with water using pastry brush.

11. Place pastry on top of pie and seal well.

12. Trim edges with a knife. Flake and flute edges of tart.

13. Prick top or snip with a knife to allow steam to escape.

14. Place in oven and bake on top shelf 10-15 mins until pastry sets, then lower shelf to finish cooking.

15. Sprinkle with sugar when cooked.

16. Serve with ice-cream or custard sauce.