

CHEATS APPLE TART (Mrs Cooke recipe)

Ingredients

1 packet of ready rolled puff pastry

2 packets of sliced Apples

2 Tablespoons Brown sugar

1 Teaspoon of Cinnamon

1 Tablespoon melted butter

EQUIPMENT

Teaspoon

Tablespoon

Round bladed knife

Pastry brush

Fork

INSTRUCTIONS

OVEN TEMPERATURE : 200C GAS 6

1. Unroll the pastry carefully.
2. Cut 2 squares about 12cm each.
3. Prick the middle of the square with a fork leaving a 1cm border.
4. Arrange the apple slices on the pastry leaving the border free.
5. Brush with the melted butter including the border.
6. Mix the sugar and cinnamon together and sprinkle over the apples.
7. Get an ADULT to put in the oven for 15 minutes, keep a careful eye on it as it burns easily.
8. Allow to cool for 10 minutes before eating as it very hot.