

JINGLE BAKES

It's A Ten from Len's Christmas apple tart

If baking with a child, please supervise them at all times

Ingredients:

- 1 sheet of puff pastry
- 1 peeled and cored tart apple thinly sliced, such as a Granny Smith
- 25g melted butter
- 1 tablespoon of sugar



Method:

1. Roll the sheet of pastry thinly out and place an upturned plate or saucer on top and cut round it to make a circle of pastry.
2. Grease a non stick baking tray and place pastry on top.
3. Score an inner ring to make a border all round the pastry then using a sharp knife carefully flake the pastry on the edge in order to encourage it to rise.
4. Prick the base of the pastry with a fork to prevent base from rising
5. Place apple or any fruit for that matter (pear, plum and nectarine all work well) on the base inside the border area.
6. Brush the apple with melted butter and sprinkle on top with sugar, avoiding the border area.
7. Bake in a preheated oven 200c (fan) for 10 mins and serve with ice cream, cream or custard.

