

Toffee Apple Tart

Written by Administrator

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Toffee Apple Tart recipe

Ingredients & Quantities

Pastry

- 110g of Plain Flour
- 20g of Wholemeal Flour
- 70g of Margarine
- 25ml of Cold Water
- 360g of Cooking Apples

Topping

- 110g of Golden Syrup
- 80g of Cornflakes
- 40g of Margarine
- 30g of Sugar

Method

1. Make the pastry and line a flan tin with it.
2. Prick the base and blind bake.
3. Peel, core and slice the apple. Cook to a pulp adding a little water if necessary.
4. Put the apple in the flan case.
5. Melt the margarine, syrup and sugar. Stir in the cornflakes.
6. Put the cornflake mixture on to the apple and return to the oven for 5 minutes to allow the mixture to set.