



THURSDAY COTTAGE

HANDMADE



APPLE & RASPBERRY TART

This sweet and fruity tart is the perfect dessert to serve with custard or cream after a traditional Sunday Roast Dinner. It is definitely a great bake for those who especially enjoy the aesthetic side of baking, it is a very versatile recipe too so feel free to use any fruit that takes your fancy.

INGREDIENTS:

- 8" Shortcrust pastry cooked tart case or make your own
- 2 teaspoons of Thursday Cottage Apricot Jam or Thursday Cottage Organic Orange Marmalade with Gin
- 2-3 tablespoons of Thursday Cottage Raspberry Jam
- 3 Cox's Orange apples
- 6 fresh Raspberries



METHOD:

Put Apricot Jam or Marmalade in a small dish with a few drops of water, beat it until smooth.

Core and slice apples – leave the skin on.

Put the pastry case on a flat oven proof serving dish or on a sheet of greaseproof paper (the greaseproof should be larger than the flan, it is then easier to move flan to serving plate).

Spread Raspberry Jam on the base of the tart case.

Carefully place the slices of apple on the jam in a spiral and put a raspberry in the centre.

Lightly brush the slices of apple with Apricot Jam or for a sharper flavour use Marmalade.

Bake at 190 degrees for 10-12 minutes

Serve warm or cold with extra raspberries and custard or cream.

Note: If using a shop bought cooked tart case you may wish to put a collar of double greaseproof paper round the side.