



Apple Rose Tart

Considering the abundance of apple from summer through to winter, this is just another delicious excuse to add more apples to your diet!

This tart has just three steps: Blind bake the pastry case, make the frangipane filling and then top it with sliced apples and bake. So simple! The most time-consuming part is arranging the rose pattern on top but this is a fun way to get all the family involved and turn it into a fun baking activity. The reward is all that deliciousness at the end.

Ingredients

One 20cm blind baked pastry case

Cinnamon frangipane

55g salted butter, room temperature

55g caster sugar

1 free range egg

55g ground almonds

¼ tsp ground cinnamon

½ tsp vanilla bean paste (optional)

Topping

3-4 eating apples like pink lady, cox, or gala. Core them and slice them thinly. If you are going to slice the apples and leave them for a while before using, toss them in some lemon juice to stop them browning.

3-4 tbsp of apricot jam/conservé (I didn't have any apricot jam, so used some strawberry jam)

Method

Preheat the oven to 170°C fan.

Make the cinnamon frangipane filling. You can think of frangipane as your pound cake or a version of Victoria sponge batter. Equal parts of sugar, butter and eggs, but you are replacing the flour with ground almonds. Whisk together butter and sugar till pale, then add egg and whisk. Next add ground almonds and cinnamon and mix well.

Spread the frangipane batter in the blind baked pastry case. Then arrange sliced apples on top. Start from the outside and arrange them carefully towards the middle to resemble the way rose petals arranged.

Warm half the jam to brush on the apple arrangement. Bake in the preheated oven for 40-42 mins. Then take the tart out of the oven and let it cool completely.

Before serving, use rest of the apricot jam to glaze the apples again. Slice and enjoy with a serving of custard or single cream.