

# SPICED APPLE, SULTANA AND ALMOND TART



## *You'll need:*

### Sweet Pastry

350g unbleached white flour  
(we use Shipton Mill)  
175g butter  
80g icing sugar  
2 eggs  
Zest of 1 Lemon

### Frangipane

120g butter, 120g caster sugar  
120g ground almonds  
2 large eggs  
1tbsp plain white flour

### You will also need

10 inch / 25cm tart tin  
2 large Bramley apples  
25g sultanas  
Good pinch of cinnamon  
Brown sugar

*We have been making our famous sweet  
pastry ever since we started our Bakery.*

### One

Put the flour, butter, zest and sugar into a large bowl. Work the mixture with the fingertips until you achieve a consistency like sand. Add an egg and bind the mixture – if you need more, add another egg or a drop of water. Form it into a smooth ball, working the pastry as little as possible. Flatten the dough on a plate and pop it in the fridge.

### Two

Peel and dice the apples. Sprinkle with cinnamon, brown sugar and the juice of a lemon. Line a 10 inch / 25cm tart tin with the pastry and prick with a fork. Spread the apples evenly in the base and sprinkle the raisins on top.

### Three

To make the frangipane, cream the butter and sugar in a bowl. Gradually add the eggs.

### Four

Finally, blend in the ground almonds and flour. Cover the apples with the frangipane mix and top with flaked almonds and a little sugar. Its best to do this when the frangipane has just been made so that it spreads easily.

### Five

Bake at 180C for 45-50 minutes until brown. Allow to cool and serve with single cream.

*We love it, we hope you do to...*