

Apple Tart

Ingredients

- 1 Cups of Sugar
- 3 Tablespoons Butter
- 1 Cup flower
- 1 Teaspoon Baking powder
- 1/4 Teaspoon Salt
- 1 Big Granny Smith Apple
- 1 Cup of Cream
- 3 Eggs

Instructions

Peel the apple and cut in slices 2-3mm thick.

Mix 1/2 Cup of Sugar and 3 Tablespoons of Butter thoroughly. Add 3 Eggs and Mix well with beater. Add the flower salt and baking powder and mix well.

Pour and spread into a baking tray. Put the apple pieces in and press in. Bake in an oven at 200 deg C for 20-30 minutes until brown.

While baking heat the cream and add the other 1/2 Cup of sugar over low heat until the sugar is dissolved. Pour slowly over the tart immediately after baked.

Serve warm or cold.

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