



Apple Tart

Servings: 1 tart

Prep Time: 15min

Cook Time: 30-40min

Ingredients

- 125ml butter
- 190ml sugar
- 3 eggs
- 1ml salt
- 5ml vanilla essence
- 250ml flour
- 5ml baking powder
- 60ml milk
- 410g canned apples, sliced

SYRUP:

- 250ml cream
- 200g sugar

Directions

1. Cream butter and sugar
2. Beat egg in one-by-one
3. Slowly add the rest of the ingredients
4. Place in greased dish and bake for 20min in 190 degree C.

SYRUP:

5. Boil sugar and cream till sugar has melted
6. Pour warm syrup over warm tart