

NO-FUSS APPLE TART



Serves 6-8



Prep Time 10 minutes



Cook Time 40 minutes



INGREDIENTS

- 250 g very soft butter (but not melted)
- $\frac{3}{4}$ cup caster sugar
- 1 egg
- 1 tsp vanilla essence
- grated zest of 1 orange
- 2 $\frac{1}{2}$ cups flour
- 2 $\frac{1}{2}$ tsp baking powder
- 400 g can **Wattie's Simply Diced Apple**
- icing sugar to serve

METHOD

1. Preheat oven to 190°C.
2. In a bowl or food processor beat together the butter, caster sugar, egg, vanilla essence and orange rind until creamy and well mixed.
3. Add the flour and baking powder and stir or pulse to mix well.
4. Spread $\frac{2}{3}$ into the base of a well greased and floured 23cm loose bottom cake tin.
5. Spread over the **Wattie's Simply Diced Apple**.

6. With floured hands dot the remaining dough over the top.

7. Bake for 40 minutes until top is golden and pastry cooked.

When cool dust with icing sugar to serve.