

A SIMPLE RECIPE FOR
COSY DAYS & AUTUMN GATHERINGS

RUSTIC Apple Tart

*From my
kitchen to yours*

A simple, rustic tart
with sweet apples,
warm spices and a
golden, buttery crust.
Perfect with cream
or vanilla ice cream.

*This rustic apple tart is
easy to make and full of
comforting autumn flavour.
The crisp pastry and tender
apples, kissed with cinnamon,
make it the perfect
centrepiece for any
cosy occasion.*



INGREDIENTS

For the Pastry

- 250g plain flour
- 125g cold unsalted butter, cubed
- 2 tablespoons icing sugar
- 1 egg yolk
- 2–3 tablespoons cold water

For the Filling

- 4–5 medium apples (e.g. Bramley or Granny Smith)
- 2 tablespoons lemon juice
- 2 tablespoons caster sugar
- 1 teaspoon ground cinnamon

For the Glaze

- 2 tablespoons apricot jam
- 1 tablespoon water

SERVES 6

*Best served warm
or at room temperature
with cream, custard
or vanilla ice cream.*

METHOD

1. MAKE THE PASTRY

- Place the flour and butter in a bowl and rub together with your fingertips until it resembles breadcrumbs.
- Stir in the icing sugar.
- Add the egg yolk and enough cold water to bring the dough together.
- Form into a disc, wrap in cling film and chill in the fridge for at least 30 minutes.

2. PREPARE THE APPLES

- Peel, quarter and core the apples, then slice thinly.
- Place in a bowl with the lemon juice, sugar and cinnamon. Toss gently to coat.

3. ROLL OUT THE PASTRY

- Preheat the oven to 190°C (170°C fan) / 375°F / Gas Mark 5.
- On a lightly floured surface, roll out the pastry into a rough circle about 30cm in diameter.
- Transfer to a baking sheet lined with parchment paper.

4. ASSEMBLE THE TART

- Arrange the apple slices in overlapping circles over the pastry, leaving a 4–5cm border.
- Fold the edges of the pastry up and over the apples, pleating casually.

5. BAKE

- Bake for 35–40 minutes, or until the apples are tender and the pastry is golden and crisp.

6. GLAZE & SERVE

- Gently heat the apricot jam with the water and brush over the warm tart for a beautiful shine.
- Serve warm or at room temperature.

TIPS & IDEAS

- For extra flavour, add a pinch of nutmeg or allspice to the apple filling.
- A drizzle of honey over the apples before baking adds lovely sweetness.
- Try serving with thick cream, Greek yogurt or vanilla ice cream.
- This tart is delicious warm, but also lovely the next day.

