

Granny's Apple Slice

INGREDIENTS

- 10 Granny Smith apples stewed
- 3 Cups self raising flour
- 2 tbs of custard powder
- 1/4 tsp salt
- 1/4 Cup caster sugar
- 150grams butter
- 1 egg
- 1/3 cup milk
- 1 tbs icing sugar



METHOD

Preheat oven to 180 degrees celsius

Mix all dry ingredients together
Rub in butter until it resembles bread crumbs
Add in beaten egg and milk
Mix to form a firm dough, divide in half evenly

Roll out dough to line the base of a slice tray
Pour in stewed apple
Roll out dough to place on top

Place in oven for 30 minutes or until golden brown

Sprinkle over icing sugar

Best eaten on the day served with cream or custard.

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