

Individual Apple Tarts

Serve these for tea or as a dessert, topped with a spoon of whipped cream or ice cream and a drizzle of caramel sauce.

Apple filling

5 large apples, see Note, below
4 Tbsp butter
2 Tbsp brown sugar
½ tsp ground cinnamon
¼ cup raisins
½ tsp salt
2 Tbsp freshly squeezed lemon juice
2 x 400 g packets puff pastry (defrosted according to the instructions)

Crumble

½ cup (125 ml) cake flour
¼ cup (60 ml) brown sugar
3 Tbsp (45 g) cold unsalted butter

Makes 12 individual tarts

1. To make the filling, peel and core the apples, then chop them into small cubes (± 1-cm square). Melt the butter in a pan over medium-high heat. Add the apples and cook, tossing occasionally, until they start to soften, about 5 minutes.
2. Stir in the brown sugar, cinnamon, raisins and salt. Cook for a further five minutes, or until the apples are tender. Stir in the lemon juice. Remove from the heat and set aside until cool.
3. To make the crumble, combine the flour and brown sugar in a bowl. Cut the butter into small cubes and add them to the bowl. Using your fingers or a fork, work the butter into the flour and sugar until the mixture resembles coarse crumbs. Set aside.
4. Unroll the puff pastry onto a lightly floured surface. Grease a 12-cup muffin pan with butter or nonstick cooking spray. Using an 8-cm cookie cutter, press out 12 circles, and place one in the base of each muffin cup, pressing it down lightly.
5. Divide the apple filling evenly between the muffin cups, then top with a layer of crumble.
6. Bake in a preheated oven, at 180°C, for 10–15 minutes, until the crumble is golden and the filling is starting to bubble through. Leave to cool in the pan for 5 minutes before transferring to a wire rack to cool.

Cook's note

- Choose crisp tasty apples, like Granny Smith, Pink Lady or Cripps Pink.

