

Apple & Amaretti Tart

400g-500g apples, peeled, cored & sliced
1 tbsp melted butter
2 tbsp caster sugar
½ tsp ground cinnamon

100g plain flour
50g butter
50g caster sugar
40g amaretti biscuits

Preheat oven to 200 C / Gas 6

To make the base, put the last 4 ingredients in a food processor and process to a fine breadcrumb consistency. Press into a loose-bottomed tart tin.

Arrange the apples in an attractive pattern on top. Brush them with the melted butter and sprinkle with the sugar and cinnamon.

Place in the oven for 30-40 minutes until the apples are golden brown. Serve at room temperature.