

Glazed Apple Tartlets

 Difficult

Individual, loose based metal tartlet tins make impressive cases for teatime or dessert tartlets. Alternatively, you can make one large tart using a 20cm (8inch) loose base tin, allowing a little longer cooking time.



Makes 8

Ingredients

375g pack sweet shortcrust pastry
plain flour for dusting
6 tbsp Dr. Oetker Apricot Baking Glaze
75g (3oz) unsalted butter, softened
75g (3oz) caster sugar
3 medium eggs
1tsp Dr. Oetker Almond Extract
125g (4 1/2oz) ground almonds
3red skinned dessert apples
1tbsp lemon juice
2tsp brandy, optional

Method

1. Preheat the oven to 200°C/400°F/Gas Mark 6. Thinly roll out the pastry on a floured surface and use to line 6 loose base tartlet tins. (You'll need to re-roll the trimmings to line all the tins). Place the tins on a large baking sheet. Line with circles of greaseproof paper and baking beans (or use dried beans reserved for the purpose). Bake blind for 20 minutes. Remove the beans and paper.
2. Spread ½ tbsp of baking glaze over the base of each tartlet. Beat together the butter, sugar, eggs, almond extract and ground almonds to make a smooth paste. Spread over the apricot glaze.
3. Quarter, core and thinly slice the apples. Arrange in overlapping slices over the filling and brush with the lemon juice.



4. Bake for about 35 minutes until the filling has risen slightly and the tarts are turning pale golden. Leave to cool slightly then carefully remove from the tins.

5. Mix the remaining glaze with the brandy, if using, and use to brush over the tarts. Serve warm or cold.

Cooks Tip: The glaze will thicken slightly if stored in a very cool place. Beat with a spoon or add a dash of boiling water to loosen it before brushing over the tarts.

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