

## BASE:

- 125 gr Butter
- 1 cup SASKO Cake Flour
- ¼ cup Icing Sugar
- 1 to 2 Eggs

Sift dry ingredients together  
Add egg and mix until dough comes together  
Roll out and use cutter to shape  
Blind bake on the KETLA or fire burning pizza oven,  
in a muffin pan for approx. 10 minutes  
Set aside to cool

## FILLING

- 3 Apples, cored and peeled
- Handful of SAFARI dried Raisins
- 2 tsp Apricot jam
- ½ tsp ROBERTSONS Cinnamon
- 3 TBS Sugar

Heat pan on hot coals / fire  
Cook all ingredients in the pan to soften and  
caramelize, stirring continuously  
Once cooked through, fill the tartlet cases  
Crumble the topping over each tartlet and bake for a  
further 15 minutes.

Serve with vanilla cream or ice-cream.

## CRUMBLE TOPPING

- Butter
- Flour
- Icing sugar
- Cinnamon

