

WEBB'S FRUIT

QUALITY IN EVERY BITE

EST 1914

CROMWELL - CENTRAL OTAGO

GRANNY WEBB'S

Apple Recipes



SPICED APPLE MUFFINS

1 cup self raising flour
1 cup (fine) rolled oats or
wholemeal flour
 $\frac{3}{4}$ cup brown sugar
2 tsp mixed spice
2 tsp cinnamon
 $\frac{1}{2}$ tsp ground cloves

$\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
75g butter
1 large egg
 $\frac{3}{4}$ - 1 cup milk
1 cup raw chopped or grated
apples (about 2 apples)

Heat oven to 200C. Measure dry ingredients into large bowl and mix well. Melt butter in another large bowl, add egg and $\frac{3}{4}$ cup of milk and beat with fork. Grate/chop apple, press into cup removing air bubbles, then stir it into the liquids. Sprinkle dry ingredients onto apple mixture. Fold mixture, adding as much of the extra $\frac{1}{4}$ cup of milk as needed. Bake for 12-15 minutes or until muffins spring back when pressed.

APPLE STRUDEL

6 sheets filo pastry
570g apple slices
 $\frac{1}{2}$ tsp mixed spice

50g melted butter
 $\frac{1}{4}$ cup raisins

Brushed melted butter over each filo sheet and stack. Cover with damp cloth until ready to use. Mix together apples, raisins and mixed spice. Spread over pastry, down the centre, within 3cm from ends of sheets (optional – add ground almonds between layers). Roll one side of pastry over filling and roll as for a sponge roll. Place on baking tray. Brush with melted butter and bake at 200C for 20 – 25 minutes or until pastry is cooked.



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SWISS APPLE TART

400g pack puff pastry, thawed

¼ cup ground almonds

4 – 6 apples, peeled, cored and sliced (Granny Smith best)

300ml bottle cream

2 eggs beaten

2 – 3 tbsp sugar

Roll out pastry on a lightly floured board and use to line 28cm diameter round, loose-base tart or flan tin. Sprinkle almonds over pastry. Arrange sliced apples in overlapping circles over almonds. Combine cream and eggs, pour over apples and sprinkle with sugar. Cook in preheated oven at 180C for 55 – 60 minutes or until pastry is golden and cooked and cream mixture is set. Serve warm. This can also be made with apricots!

APPLE & BLACKBERRY PIE

350g plain flour

100ml ice-cold water

3 apples (Granny Smith best)

250g fresh or frozen blackberries

2 tbsp cornflour

100g caster sugar, plus extra to sprinkle on top

150g cold butter, cubed

1 egg, lightly beaten

1 tbsp lemon juice

¼ tsp ground cinnamon

1 egg white, lightly beaten

Put flour and pinch salt into food processor bowl and add butter. Process briefly until mixture resembles coarse breadcrumbs. Mix water and egg together and pour down processor tube. Pulse together until mixture forms clumps. Tip dough onto dry, lightly floured surface and knead until smooth. Wrap dough in glad wrap and chill until firm. Peel apples, slice and put in bowl. Mix through lemon juice, add blackberries, cinnamon, sugar and cornflour. Toss gently. Cut off a little more than a third of dough for top of pie. Roll out rest of dough and line 24cm diameter pie plate. Trim off excess pastry. Spoon apples and blackberries into pie, mounding them towards the centre. Roll out remaining pastry to 30cm round and place on top of pie. Trim excess and crimp edges together. Make steam hole in centre of pie, brush pie with beaten egg white and dust with sugar. Preheat oven to 190C and cook pie on lower shelf for 35 - 40 minutes or until pastry is golden brown and fruit is tender. If pastry colours too quickly, drape pie with tin foil to deflect heat.

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