



WINTER'S FLAT PRIMARY SCHOOL
Stephanie Alexander Kitchen Garden Program

APPLE SLICE RECIPE

Season:

Group:

Recipe source:

Fresh from the garden:

Equipment: <ul style="list-style-type: none">• Scales• Bowls – 1 large, 1 small• Measuring cups and spoons• Baking trays• Pastry brush• Fork	<ul style="list-style-type: none">• Sifter• Knives –1 large, 1 table knife• Whisk
Ingredients: <ul style="list-style-type: none">• 1 cup plain flour• 1 cup SR flour• 115 gms of butter	<ul style="list-style-type: none">• 1/2 cup caster sugar• 1 egg whisked• 2 cups stewed apples• vegetable oil to grease tin

What to do:

1. Sift together the plain and self raising flour then stir in the sugar. Rub the butter into the flour mixture. Add the egg and mix to a firm dough.
2. Tip the dough onto the bench and knead until it forms a smooth dough. Wrap in cling film and place in the fridge for 5 minutes
3. Divide the dough into two. Roll out one then fit in to a greased lamington tray
4. Spread the stewed apples over the top of the pastry
5. Roll out the other piece of dough to fit on top of the apple.
6. Score the top into desired slice serving size