

Crumbs!

Tring's own fruity bake-off



Dorset Apple Cake

Ingredients

8oz self-raising flour
4oz butter
4oz caster sugar
½lb cooking apples -
peeled, cored and diced
2 medium eggs
2oz sultanas
Grated rind of lemon

Under
15yrs

1. Put flour and butter into bowl and crumb
2. Stir in apples, sugar, eggs and lemon and mix well
3. Stir in sultanas
4. Put into 8" greased tin, top in an attractive way
5. Bake for 30-40mins at 190°

Entry is **FREE**, **please register** by emailing
info@sandwich-plus.com.

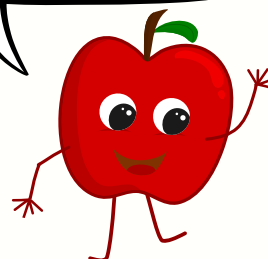
**Judgement
day!**

Saturday 25 October

10.30am

Tring Farmers' Market,
Church Square, Tring

Use local ingredients
if possible!





Crumbs!

Tring's own fruity bake-off



Blackberry, Apple, Yogurt and Walnut Tart

Pastry

100g butter
100g Caster sugar
40g Beaten egg
200g plain flour

Crumble

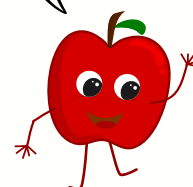
80g plain flour
50g caster sugar
50g light brown sugar
½ tsp cinnamon
55g chopped walnuts
55g Melted butter

Filling

350g natural yogurt
40g caster sugar
100g egg
100g plain flour
½ tsp vanilla
¼ tsp salt
400g apples (cox) - peeled and cut into 1cm cubes
200g fresh blackberries

Over
15yrs

Use local ingredients
if possible!



Make pastry

1. Cream butter and sugar, then add egg a little at a time
2. Finally add flour, do not over mix
3. Then line tin/case with pastry

For the filling

1. Put yogurt, sugar, flour eggs and vanilla into bowl and whisk until thick batter achieved

For the crumble

1. Put flour, sugar, cinnamon and walnuts in a bowl and combine with your hands
2. Add melted butter until just mixed
3. Break into lumps

Entry is FREE,
please register by emailing
info@sandwich-plus.com.

To bake

1. Add apples and blackberries to yogurt mixture and fold together
2. Spoon mixture into tart case and spread
3. Sprinkle crumble over yogurt mixture evenly
4. Bake for 30-35 mins until golden on top and base cooked
5. Leave to cool
6. Garnish with fresh blackberries, mint and icing sugar


Judgement day!

Saturday 25 October 10.30am

Tring Farmers' Market, Church Square, Tring