



Apple and Cherry Smart Tarts



Serves
12



Prep
25 minutes



Cooking
15 minutes



For a simply delicious treat, try these yummy fruit tarts.

Cooks Tips:

You could try a different variation of Princes Fruit Fillings, such as Summer Fruits or Blackcurrant.

For speed, use frozen ready-to-cook vol-au-vent cases. They will be slightly smaller – though you can make more!

	Calories	Sugars	Fat	Saturated Fat	Salt
114g	248	14g	15g	7.9g	0.3g
RI%	12%	16%	21%	40%	5%

Ingredients

- 1 x 410g can Princes Black Cherry Fruit Filling
- 1 x 395g can Princes Apple Fruit Filling
- 500g pack ready-to-roll puff pastry
- A little flour, for dusting
- A little vegetable oil, for greasing
- 1 small egg, beaten with 1tbsp water
- Whipped fresh cream or crème fraiche, to serve

Method

1. Tip the cans of Fruit Filling into two separate bowls.
2. Preheat the oven to 220°C, fan oven 200°C, Gas Mark 7.
3. Roll out the pastry on a lightly floured work surface. Use an 8cm cutter to stamp out 12 circles. Put these onto greased baking sheets. Using a 6cm cutter, press down lightly on each circle of pastry, without cutting right through, to make the borders. Brush the borders with the beaten egg mixture.
4. Bake in the oven for 12-15 minutes, until risen and golden brown. Cool.
5. On each pastry case, carefully push the central pastry circle down to form a hollow. Fill half the tarts with Black Cherry Fruit Filling and the remainder with Apple Fruit Filling.
6. Serve with whipped fresh cream or crème fraiche.

