



Easy Apple Tart



It's so simple to create this Easy Apple Tart with just a couple of store cupboard ingredients – and a little fresh cream!

	Calories	Sugars	Fat	Saturated Fat	Salt
per 149g	360	21g	21g	9.5g	0.26g
RI%	18%	23%	30%	48%	4%

Method

1. Tip the cans of Apple Fruit Filling into the pastry case and spread it out evenly.
2. Whip the cream in a chilled bowl until it holds its shape. Serve with the tart, sprinkled with a little ground cinnamon (if using).

Top tips

Keep refrigerated, though serve at room temperature.

Use squirty aerosol cream as a simple alternative to double cream.

If you like, warm the tart in the oven at 180°C, fan oven 160°C, Gas Mark 4 for 6-8 minutes, before serving with whipped cream.

Ingredients

2 x 395g cans Princes Apple Fruit Filling

1 x pre-baked shortcrust pastry case (approx. 20cm in diameter)

100ml double cream

A little ground cinnamon (optional)