**Apple Tart** serves 4

**Ingredients**

1 sheet puff pastry, thawed and cut in half  
60g butter, softened  
60g caster sugar

1 egg

60g almond meal

30g plain flour

½ tsp ground cinnamon

2 pink lady apples, thinly sliced

2 tsp caster sugar, extra

**Method**

1. Preheat your oven to 200°C.
2. Use a fork to prick the pastry all over.
3. Using a small bowl, cut 4 circles out of the pastry.
4. Press pastry into the base and sides of 4 mini pie tins.
5. Meanwhile, using a wooden spoon beat the butter and sugar in a bowl until well combined.
6. Add the egg and beat until just combined.
7. Add the almond meal, flour and cinnamon and stir with a wooden spoon to combine.
8. Divide the mixture between the four prepared pastry cases and smooth down the surface.
9. Arrange apple slices over the pastry and filling. Sprinkle evenly with the extra sugar.
10. Bake in the oven for 25-30 minutes.