

OUR RECIPE

Winter Spiced Festive Slice (serves 10 portions)

A twist on one of our primary menu desserts

INGREDIENTS

Solid pack tinned apples 500g

Cinnamon, 1/4 teaspoon

Sultanas 16g

Dried cranberries 16g

Margarine 92g

Flour 192g

Caster sugar 30g

Oats 33g

METHOD

1. To make the crumble mixture, rub the margarine into flour, sugar and oats
2. Put three quarters of the crumble mixture into a small rectangular baking tin and flatten
3. Mix the apple cinnamon, mixed spice, dried cranberries and sultanas together and spread on the base
4. Sprinkle the remaining crumble mixture on the top and bake in moderate oven Gas 6/220°C for 30-40 minutes.

For those feeling indulgent serve with either custard or cream.