



Mini Apple & Sultana Tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

- [Short crust pastry](<http://www.deliaonline.com/cookery-school/how-to/how-to-make-shortcrust-pastry,21,AR.html>) - Apple / peeled, cored and diced - Sultana - Cinnamon sticks or powder - Apricot jam - Butter / to grease baking tray

Instructions

This is the first time I have attempted making a tart, so instead of making one big one I made lots of little ones experimenting with different techniques. This method turned out to be the best, as it's simple and gives you delicious mini desserts. Enjoy! 1. Preheat oven to 200°C, and grease the bun tray. 2. Roll the dough out to the thickness of a pound coin (about 5mm), and use a cutter to cut out little discs that's slightly bigger than the little base of the 12-hole bun tray, so you get little dishes of pastries when you place them in the tray. 3. Weigh the pastries down with baking paper and some dried beans, then bake it blind in the oven for 10min. Then remove the beans and paper and bake for further 5min. Take the tray out when time is up and turn the oven down to about 180°C. 4. While the pastries are in the oven, put good dollops of the jam into a small pan over low heat, and add the cinnamon sticks and/or cinnamon powder, and good handfuls of sultana. Heat and stir till it comes to an even consistency. 5. Pour the mixture into a large mixing bowl and mix with the diced apples. 6. Spoon the mixture onto the pastries and put into the oven for about 10min or when the topping starts to brown at the edges. 7. Take it out the oven, leave to cool, then serve! Great with some good vanilla ice cream! *To make the tarts you see above, I used ready made shortcrust pastry dough that you can buy in the supermakets. In my opinion, the ready made stuff is actually really good, so it's not really worth making the pastry yourself. Unless you are super hard core of course!*