Jammy Apple Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For an 8" pie tin (6 slices):

- 1 large apple, sliced
- Zest of 1 lemon
- 2 tbsp strawberry jam
- 100g plain flour
- 50g porridge oats
- 50ml grapeseed oil
- 25g dessicated coconut

Instructions

1. Mix the flour, oats and coconut. Stir in the oil and knead into a dough, adding a little cold water if necessary. Wrap in clingfilm and chill for 30 minutes.
2. Roll the dough out to line the base of the pie tin. Bake at 220 degrees C for about 10 minutes.
3. Spread the jam and zest evenly over the pastry.
4. Arrange the apple slices on top, then return the pie to bake at 190 degrees C for another 15-20 minutes.