

APPLE FRANGIPANE PIES

Between two students Makes 4 pies



INGREDIENTS

3 filo sheets
40g butter, melted

Frangipane

60g butter
1/4 cup caster sugar
1 egg
1/2 cup almond meal
1 tb plain flour

To serve

whipped cream

Topping

1 Bravo apple
2 tsp demerarra sugar
pinch of salt

METHOD

Preheat oven to 200°C

To make the frangipane

1. Soften the butter in a medium bowl by beating with an electric beater.
2. Add the sugar and beat until soft and creamy.
3. Beat in the egg.
4. Fold through the almond meal and flour.

To assemble the pies

5. Melt the butter gently.
6. Bush the sheets of filo and fold each in half.
7. Cut in quarters (you will have 12 squares/each pie will be made up of 3 of these squares), then layer quarters over top of each other slightly off-set from the ones underneath.
8. Brush four large muffin cups, gently press the stack of squares into the muffin tins.
9. Quarter the apple and remove the core. Cut each quarter into 6 slices.
10. Divide the frangipane mix between the muffin cups, top with apple slices.
11. Bake for 20-25 minutes or until set.
12. Stand for 5 minutes before removing from the tins.
13. Serve with whipped cream.