



## Apple Crumble Slice with Desert Lime

- 2 ¼ cups plain flour
- 1/3 cup brown sugar
- 180g butter, chilled, chopped
- 2 tablespoons chilled water
- 6 apples - 4 x peeled, cored, sliced and to be well cooked,
  - 2 x peeled, cored, sliced and to be partially cooked
- 2 tablespoons caster sugar
- 1 small desert lime, finely chopped

Preheat oven to 180°C. Lightly grease a 3cm deep, 16cm x 26cm (base) slab pan. Line with baking paper, allowing a 2cm overhang at both long ends.

Place flour, brown sugar, mixed spice and butter in a food processor and process until mixture resembles breadcrumbs. Add 1 ½ tablespoons chilled water. Process until mixture just comes together, adding more water if required.

Wrap ¾ cup dough in greaseproof paper. Refrigerate until firm. Press remaining dough into prepared pan. Bake for 20 to 25 minutes or until light golden. Allow to cool completely in pan.

Meanwhile, place 4 apples, caster sugar and finely chopped desert lime in a saucepan. Stir over low heat until sugar has dissolved. Increase heat to medium-low. Cover and cook, stirring occasionally, for 10 minutes then add the remaining 2 apples so the mixture is soft and crunchy. Allow to cool completely.

When apple mixture is cool, spoon over pastry base. Coarsely grate chilled dough over apple mixture.

Bake slice for 35 to 40 minutes or until golden. Allow to cool completely in pan. Serve.

