



Millets  
Farm Shop



# Apple and Blackberry Frangipane Crumble Tart

**Serves 8**

**Sweet Pastry:**

250g Plain flour  
125g Butter, unsalted  
90g Caster sugar  
1 Egg  
Pinch salt  
Drop vanilla essence

**Frangipane filling:**

100g Butter, unsalted  
100g Caster sugar  
1/4 tsp Baking powder  
100g Ground almonds  
15g Plain flour (sifted)  
2 eggs, beaten

**Crumble Mix:**

150g Flour  
100g Cold butter  
40g Caster sugar  
75g Demerara sugar

**Fruit filling:**

500g of Coxs apples (or similar)  
250g of fresh blackberries  
1 lemon, juiced  
Butter

**Sweet Pastry:**

Cream the butter and sugar together. Beat in the egg, vanilla essence and salt. Finally, add the flour and bring together. Do not overwork. Clingfilm and refrigerate for 1 hour.

Line a 10" loose bottomed tart case with the rolled out pastry and blind bake at 150C until the base of the tart is cooked.

**Frangipane:**

Cream the butter and sugar together and beat well. Gradually add the eggs. Then fold in the sifted flour, ground almonds and baking powder. Do not over mix.

**Crumble Mix:**

Blend all the ingredients together into a crumb.

**Fruit Filling:**

Dice the apple into 1/2" pieces and saute in a little butter with the lemon juice until just cooked. Leave to cool.

Spread the frangipane filling out into the pastry case. Top this with the diced apple and raw blackberries. Cover with the crumble mix and bake at 160C for about 45 minutes, until golden brown.

Leave to cool for about 1 hour before serving. Serve with either crème fraîche or clotted cream.