

# TRUfree

Wheat  
& Gluten  
free

## Normandy Apple Tart

Wow! The light flavour of the warm apples with the crunchy, buttery Wheat and Gluten Free biscuit base to make the perfect combination. This dessert is very attractive and so delicious it's hard to stop at one piece! We love it served warm with cream or greek yoghurt.



Serves 6-8

20 minutes

40 minutes

### Ingredients

#### Base

1 packet of [Trufree Digestive biscuits](#)  
75g butter

#### Frangipane

100g butter at room temperature  
100g caster sugar  
2 medium eggs, beaten  
100g ground almonds  
25g cornflour  
1 tablespoon Amaretto or Brandy

#### Topping

2 red skinned eating apples  
Caster sugar for sprinkling  
50g apricot jam, gluten free

#### Method

Preheat the oven 180°C / 160°C - 170°C for fan/ Gas mark 4

Line base a 20cm sandwich cake tin with greaseproof or baking paper

To make the base: Melt the butter in a pan. Whiz the digestive biscuits in a food processor to finely crush or place in a sturdy bag and crush with a rolling pin, add to the butter and mix together. Tip into the cake tin, press down and level with the back of a spoon. Chill for 20 minutes.

Meanwhile make the frangipane: Beat the butter and sugar together in a large mixing bowl, gradually add the eggs, beating well after each addition.

Add the Amaretto or Brandy, stir in the ground almonds and cornflour and pour the frangipane over the biscuit base, spreading it evenly.

Half the apples vertically and core, slice them crosswise into thin slices and place over the frangipane slightly overlapping each one. Press down lightly.

Place in the preheated oven and cook for 25 - 30 minutes until the frangipane is set. Remove from the oven and sprinkle caster sugar over the apples, replace into the oven and continue cooking for a further 10 minutes.

Cool in tin, remove and place on a baking sheet. Before serving warm the apricot jam and brush over the apples to glaze, the tart is best served warm with cream or Greek yogurt.

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