



Blackberry and Apple Slice

Ingredients

- 175g Butter
- 300g Plain flour, extra for dusting
- 4 apples
- Squeeze of lemon juice
- 284ml carton of whipping cream
- 225g caster sugar, plus extra for finishing
- 3 eggs
- 300g blackberries

Method

- Preheat oven to gas mark 4/160°C. Grease a 20cm roasting tin and dust with flour.
- Peel, core and slice the apples into rings, and toss in a little lemon juice
- Tip the cream and butter into a saucepan and heat gently until mixed
- In a separate bowl whisk the sugar and eggs until thick. Whisk the buttery cream in with the eggs and then fold in the flour until completely smooth.
- Pour the mixture into the roasting dish, and evenly place the apples over the top.
- Scatter the blackberries over the apples, then sprinkle with sugar
- Bake for 50-60minutes, until golden brown and leave to cool.

Enjoy!

