

Apple and Raspberry Shortcake

Filling

Apples – large peeled cored and chunky sliced	4
Lemon - juice and zest	1
Sugar - castor	2 tablespoons
Raspberries	160gms

Shortcake Pastry

Butter – unsalted	125gms
Sugar – castor	125gms
Eggs	1
Flour	185gm
Baking powder	1 teaspoon

Preheat oven to 180C and butter an 18cm cake ring.

First make the pastry filling by creaming the butter and sugar. Add the egg and beat well, fold in the flour and BP, knead quickly and rest for at least ½ an hour whilst you make the filling. Split the dough into 2 balls, wrap and refrigerate.

Put the apples, lemon zest and juice and sugar and simmer gently until just cooked through. Remove from the heat and stir in the raspberries.

Now as if making a pie roll out the shortcake pastry, line the tin and sides. Fill with your apple mixture, cover with top piece of shortcake pastry and bake for 35 - 40 minutes .

Dust with icing sugar and top with more fresh raspberries and serve with fresh whipped cream.