

## **Apple Tart**

10 portions

### **Ingredients**

Johnny Bags Sponge Pudding	0.330ge
Sunflower Oil	0.040ml
Water	0.160ml
Tinned Pie Apples	0.150gr

### **Syrup**

White Sugar	0.075gr
Margarine	0.020gr
Water	0.100ml
Vanilla Essence	0.005ml

### **Custard**

Johnny Bags Custard Powder	0.055gr
Johnny Bags Whey Dairy Powder	0.055gr
Water	0.500ml

### **Method**

1. Mix sponge pudding with oil, and water. Place pie apples in a greased baking tray and pour sponge mixture evenly over. Bake for 25 – 30 minutes at 180 degrees.
2. Add sugar, water, margarine and vanilla essence to a sauce pan and bring to the boil. Let simmer for 5 – 10 minutes. Once pudding is removed from the oven, pour hot syrup over and let soak in.
3. Mix 250ml of boiling water to the whey dairy blend and mix well. Add the remaining 250ml of cold water and mix well. Add 450ml of whey dairy mix to a sauce pot and heat. Mix the remaining 50ml with the custard powder and add to the whey dairy on the heat. Stir continuously till the custard thickens. Serve with hot apple tart.

