

More than 1 hour

Makes 1 cake (serves 6-8)

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Ingredients:

- 1 roll (400g) puff pastry, defrosted
- 2 eggs
- 4 tsp (20ml) cornflour
- 6 Tbsp (90ml) butter, melted
- 6 Tbsp (90ml) castor sugar
- 4 Granny Smith apples, peeled and cubed
- 1¼ cups (150g) flaked almonds
- ¼ cup (60ml) honey, for serving
- Whipped cream or ice cream, for serving

Method

1. Preheat oven to 170°C and grease a 24cm round tart tin.
2. Line greased tart tin with puff pastry and trim off excess.
3. Place in fridge to chill.
4. Combine eggs, cornflour, butter and sugar.
5. Fill pastry case with apples and pour over egg mixture.
6. Sprinkle with almonds and bake for 40 minutes, or until golden and cooked through.  
Drizzle with honey.
7. Serve sliced, with whipped cream or ice cream.

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