



BOSCH
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Apple Sensation

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 30 mins

Cooking Time: 30 mins

Ingredients

For the pastry:

- 2 cups of flour
- 2½ tablespoons of castor sugar
- 1 tablespoon of baking powder
- A pinch of salt
- 180g of butter
- 1 egg
- ice water

For the filling:

- 5 Granny Smith apples
- 12 tablespoons of flour
- 1 cup of sugar
- 4 tablespoons of cinnamon
- 2 tablespoons of nutmeg

For the topping:

- ¼ cup of brown sugar
- 3 tablespoons of flour
- 40g of butter

Methods

1. To make the pastry, combine flour, caster sugar, baking powder and salt in a bowl.
2. Using fingertips, rub butter until mixture resembles breadcrumbs. Make a well in the centre, add egg and ice water (2 teaspoons) to mix to a soft dough.
3. Bring together with fingertips and shape into a disc. Cover the dough in plastic wrap and refrigerate for 30 minutes.
4. To make the filling, peel and core apples. Cut into small squares. Mix apples with the apple filling ingredients using the Bosch Kitchen Machine.
5. To make the topping, combine brown sugar and flour in a bowl. Mix in butter until mixture incorporates together.
6. Roll out pastry and line the buttered muffin pan.
7. Gently fill the crusts with apple mixture.
8. Cover the apple mixture as desired with left over dough and topping.
9. Bake at 145°C for 30 minutes.

Product Used

Kitchen Machine Styline MUM52110

MUM5 — the powerful kitchen machine with an award-winning design — a real all-rounder, easy to use and in exceptional Bosch quality.

