

Apple & Rhubarb Tarts

Season: Winter

Type: Dessert

Serves: 28 tastings

From the garden: Rhubarb

Class focus: Pressing pastry into a baking tray & chopping rhubarb



Equipment:

Large mixing bowl x 1
Small mixing bowl x 1
Wooden spoon x 2
Serving bowl x 1 (for melting butter)
Measuring cups
Measuring spoons
Kitchen scale
Baking paper
Deep baking tray x 1
Serving plate x 5
Kitchen tong x 5

Ingredients:

Pastry:
200g butter (melted using microwave)
3 cups plain flour
½ cup water
5 tablespoons sugar

Apple Rhubarb filling:
1 large can of apple
4 rhubarb stalks (finely chopped)
1 ½ tablespoons plain flour
¾ cup sugar
1 teaspoon cinnamon

What to do:

1. Heat oven to 180C.
2. Wash the rhubarb stalks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients for the pastry in a large mixing bowl, stir gently then lightly knead until mixture comes together to form a dough.
5. Put the pastry in a lined baking tray and use your fingers to press the pastry out to cover the base of the baking tray. You can use a rolling pin to help if you like.
6. Put all the ingredients for the apple rhubarb filling in a medium mixing bowl, mix evenly.
7. Pour the apple rhubarb filling over the pastry and spread evenly.
8. Bake in the **lower shelf** of the oven for 25 minutes or until lightly browned.
9. Let cool slightly and cut into 28 pieces (for Year 3 class) or 36 (for Year 5 class).
10. Serve into 5 large serving plates with a kitchen tong in each.