

Apple Caramel Shortbread Dessert

Dairy, Egg, Gluten and Soya Free

What you will need:

Ingredients:

2 oz (50g) butter or hard dairy free spread
1 oz (25g) caster sugar
3oz (75g) plain flour or gluten free plain flour
50g (2oz) brown sugar
1 teaspoon cinnamon
2 apples, peeled, cored and sliced
butter or dairy free spread for brushing

Utensils:

Scales
Mixing Bowl
Wooden Spoon
Blunt Knife
Rolling Pin
Board
4" round baking tin
Baking Parchment
Scissors

What to do:

1. Preheat the oven to 180C/ 350F/ Gas Mark 4
2. Beat the butter or dairy free spread in a bowl with a wooden spoon to soften it, then beat in the sugar and then the flour.
3. Mix together and you should have a wet dough.
4. Put onto a floured surface, and roll out into the shape of your baking tin, it should be quite thick.
5. Brush the inside of the cake tin with the butter or dairy free spread, then cut out a circle of baking parchment the same size and put this in and brush it again with the butter or dairy free spread.
6. Put the sugar on the base, then add the cinnamon and then the sliced apples.
7. Put the shortbread dough on the top. **GET AN ADULT** to put it in the oven for 40 minutes.
8. Leave to go cold and then turn it out so the apple is on the top.