



MINI APPLE SHORTCAKES

Season:	Summer, autumn
From the garden:	Apples, eggs
Type:	Baking
Difficulty:	Moderate
Country of origin:	England
Serves:	18 mini cakes or 36 tastes
Source:	justamumnz.com

Equipment

- *chopping board and knife
- *vegetable peeler

- *saucepan
- *measuring cup and spoons
- *mixing bowl and wooden spoon
- *muffin tins
- *rolling pin
- *pastry brush

Ingredients

- *8 medium apples
- *1 cup brown sugar (1/4 cup for apples, 3/4 cup for the dough)
- *1 tsp cinnamon, plus extra for sprinkling
- *1/2 cup raisins (optional)
- *170 g butter or margarine
- *2 eggs
- *3 cups plain flour, plus extra for dusting
- *3 tsp baking powder

Method

- 1.preheat oven to 180 degrees

2. for the dough, soften the butter in the microwave for 20 seconds
3. cream the butter with the $\frac{3}{4}$ cup of sugar in a large bowl using an electric mixer or a wooden spoon
4. add the eggs, one at a time, and mix well
5. add the flour and baking powder and mix with a wooden spoon till the dough comes away from the sides of the bowl, then use your hands to knead it till it all comes together
6. the dough will be very soft, so place it into the fridge for 30 minutes, or, if short on time, into the freezer for 10 min. to firm up
7. while your dough is resting, peel and core your apples. An apple peeler, which peels, cores and slices is perfect for the job. Otherwise, quarter the apples, take the core out and peel with a small knife or a peeler
8. add the peeled apples to a saucepan with $\frac{1}{4}$ cup of sugar, a little water, cinnamon and the raisins (if using them)
9. place on the stove and stew the apples till softened, but not mushy, for around 10 minutes
10. take the dough out of the fridge/freezer and cut $\frac{3}{4}$ off
11. on a well dusted surface, roll out the $\frac{3}{4}$ of the dough, around 3mm thick
12. cut the dough into 18 squares, so they fit the muffin tins
13. line each muffin tin hole with a square of dough
14. drain any excess liquid of the stewed apples and place a tablespoon of apples into each muffin tin hole, sprinkle with a little bit of cinnamon
15. roll out the rest of the dough and cut out 18 small squares for lids
16. place lids on the apple filling and seal the edges
17. place muffin tins in the oven and bake the cakes for 20 minutes until golden brown
18. after removing them from the oven, let them cool for a bit, remove from the tin and dust with icing sugar

Notes: Can also be made into a big shortcake by rolling out the dough into two big squares, placing one in a large roasting tin, spreading the apples on top and covering it with the second square of dough. Bake for 30 minutes

Skills: measuring, *mixing*, *kneading*, *peeling*