



# Fresh Ideas Feeding Minds

## Recipe to Try at Home

### Apple and Berry Slice

*This is a lovely summery dessert that has very little added sugar as there is natural sweetness in the fruit!*

**Makes 12**

#### Ingredients

225g	Margarine
50g	Brown Sugar
250g	Self-Raising Flour
200g	Mixed Summer Berries – fresh or frozen
450g	Bramley Apples – peeled, cored, and chopped

#### Method

1. Preheat the oven to 180°C or Gas Mark 4.
2. Grease and line a 20cm x 30cm baking tin.
3. Prepare the apples and gently cook with the berries in a pan on a moderate heat until soft. Leave the fruit to cool.
4. Rub the flour and margarine together until the mixture looks like fine breadcrumbs.
5. Add the sugar to the flour mixture and mix well.
6. Put half of the flour mixture into the tin and press down. Then spread the cooked fruit over the base. Add the remaining flour mixture on top.
7. Bake in the oven for 30 minutes until golden brown and the base is cooked.
8. Portion up when cool and enjoy!

