



Big Write

30/10/17

Your Task To write your draft instructions for an apple recipe of your choice.

Success Criteria:

- Ingredients ✓
- Step By Step Instructions ✓
- Caution ✓
- Fun ✓



HOW TO MAKE

TERRIFIC TARTS

These apple tarts are delicious, with their delicious apple and finely-baked pastry. They go perfectly with cold ice cream or warm custard. You want some? MMM! Lovely! ✓✓

INGREDIENTS:

- 375g pack of puff pastry, preferably all-butter.
- 5 large eating apples - Cox's Russets or Elstar.
- Juice of 1 lemon.
- 25g of butter, cut into cubes or small pieces.
- 3 tsp of vanilla sugar OR 1 tsp of vanilla extract.
- 1 tbsp of caster sugar.
- 3 rounded tbsp of apricot conserve.

YOU'LL ALSO NEED:

- A tin tray
- An apron
- A table knife (CAUTION)
- A table spoon
- A tea spoon
- A spoon



Hi, I'm Alice the apple. Me and my friend William the worm are here to help you safely make your tart. Can you find William?

Good! You do need these to make it. extra detail. Thanks

1. Put the apron on, then unwrap the puff pastry (removing any baking paper if there is any) and spread it out in the tin tray, being sure to cover the sides of the tray as well as the bottom. ✓✓ hardly start. Excellent detail. thank you

2. Carefully cut the apples into slices and, leaving the skins, the slices you cut. Make sure there are enough slices to NEARLY fill the tray. ✓✓

3. Sprinkle on the vanilla sugar 3 times, using a ^{tea}table spoon. (If you use vanilla extract instead, use 1 tsp or.) and place the butter cubes ^{and caster} on top as well as using 1 ^{teaspoon} of ~~caster~~ sugar on top.
 Capital not needed as NOT a new sentence. oh. oops! (o)
 Can you see this is clearer? Yes, I can see what you put is clearer.

4. Bake for 15-20 minutes in a 200°C / gas 7 or 220°C / fan, depending on what oven you use (Electric, fan assisted oven or gas oven). Take out after 15-20 minutes have passed and ~~spring~~ sprinkle a pinch of ~~ground~~ cinnamon.
 Not needed in instructional. writing Now I look at it, I agree.

5. Leave to cool for 1-2 hours before spreading the apricot conserve on top using a spoon. ✓✓

CONGRATULATIONS, you have made your very own apple tart! Try eating it with warm custard or cold ice cream.

TIP: TRY having this with your family as a pudding at dinnertime.



SAFETY TIPS!

1. Using a knife can be dangerous, especially if it's sharp! Don't walk with them and when using them, avoid your fingers! ✓✓

2. Ovens are hot! Don't touch them whilst they're cooking. Baking this delicious pudding! ✓✓