

## Apple Meringue Tart



**Serves 4 - 6**

**Prep 30 mins**

**Cook 20 mins**

**Easy**

### Ingredients

500g short crust pastry, shop bought

#### For the filling:

4 granny smith apples

2 tbsp caster sugar

#### For the topping

2 egg whites

4 tbsp caster sugar

few drops vanilla extract

1. Roll out the pastry thinly on a lightly floured surface and use to line a 20cm tart tin with removable base. Line the pastry with baking parchment or foil and fill with baking beans. Refrigerate for at least 20 mins.
2. Make the filling in the meantime. Peel, core and chop the apples and place in a pan with the sugar and 1 tbsp water. Cook gently for about 10 minutes until the apples are soft but still holding their shape. Tip on to a plate and leave to cool completely.
3. Heat the oven to 180C/Fan 160C/Gas 4. Bake the pastry case blind for 15 mins until golden at the edges, then remove the foil and beans and bake for another 5 mins or until the base is cooked. Set aside to cool. Increase the oven setting to 200C/ Fan 180C/Gas 6.
4. For the meringue, beat the egg whites, using a hand-held electric whisk until stiff. Gradually beat in the sugar, a spoonful at a time, with the vanilla until fully incorporated and the meringue is stiff.

5. Spread the apple filling in the pastry case and top with the meringue. Peak the meringue with a fork to give it an attractive finish. Bake for 15 - 20 mins until the meringue is golden brown. Cool slightly, then slice into individual portions and serve warm