

## **Ingredients:**

Apples or other fruit  
250gr self raising flour  
250gr plain flour  
250gr light brown or white castor sugar  
250gr butter (cream butter if possible)  
1 egg  
Little bit of salt to your own taste..  
Custard powder  
Warm water  
Raisins & sultanas  
Cinnamon

## **Instructions:**

1. Put this in a bowl:
  - self raising flour
  - plain flour
  - sugar
  - butter
  - Egg
  - Salt
2. Kneading this with your hands into a single dough
3. Knead it like bread dough to get all the air out
4. Leave it in a bowl with a little bit of plastic wrap on top
5. Wash the raisins & sultanas and let them stand in a bowl of hand warm water
6. Cut the fruit in pieces, put them in a bowl
7. Add cinnamon and sugar to your taste \.....
8. Add the raisins & sultanas to the fruit
9. Grease the baking tray with butter, and then some flower
10. Construct the bottom and sides of the baking tray with dough (leaving enough dough for the .top)
11. Make sure that the sides are high enough so that you can fold them over the fruit
12. Now add the fruit to the pastry lined baking tray
13. Pre heat the oven at 175 degrees Celsius
14. Lace the top with a diamond pattern
15. Put in the oven for one hour to 1 hour and 15 minutes
16. Enjoy, yummy