



**Apple and
Rhubarb Tarts.**

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Makes 12



5 tbs CSR Demerara Sugar

1 bunch rhubarb, sliced 1cm thick

2 Granny smith apples, peeled cut 1cm cubes

12 tart cases

Thickened cream to serve

To make the stew place the apples in a heavy based pan over medium to high heat and cook for about 5 minutes or until the apple is slightly soft.

Then add the rhubarb and CSR Demerara sugar and cook on a low heat, stirring constantly until the rhubarb and apples are soft. Allow to cool slightly.

Fill the tart cases with the warm apple and rhubarb stew then topped with a little thickened cream. Serve immediately.

Note: The apple and rhubarb stew can be kept in the fridge for a couple of days.