

Apple Slice Recipe

INGREDIENTS:

2 cups self raising flour
1 cup sugar
3 apples, peeled, cored and diced (1 cm)
125g butter or margarine
1 egg

DIRECTIONS:

*Toss apples with self raising flour and sugar in a medium mixing bowl.
*Melt butter in a small saucepan on the stovetop or in a small bowl in the microwave, stir in egg.
*Pour butter and egg into the apple mixture.
*Mix until combined.
*Spoon into a greased and lined slice tin.
*Bake at 180 C for 35 to 40 minutes or until the top is golden brown and a skewer inserted into the middle comes out clean.
*Keeps for about 3 days