

# Spiced Apple and Walnut Lattice Tart

## Ingredients:

2 sheets ready rolled sweet short pastry  
2 x 410g (or 1 x 820g) sliced apples, drained (or equivalent amount of other fruit)  
½ cup walnuts, chopped  
2 eggs  
¼ cup cream  
¼ cup brown sugar  
½ tsp cinnamon  
½ tsp mixed spice

Preheat oven to 180degrees. Use one sheet of pastry to line a square baking pan. (Line first with baking paper to prevent sticking).  
Bake base pastry for around 5 mins until it just starts to rise then remove from oven.

In a bowl, combine eggs, cream, sugar, and spices. Arrange fruit on pastry base and pour over the mixture, then sprinkle with the nuts.

With the remaining sheet, slice equally into 12 strips. Place 6 strips across the tart and the remaining lengthwise to form a lattice pattern - fold over the end edges of each strip.

Bake on an oven tray on the middle shelf for 40-45 mins or until golden brown.

Once cooled, turn out on to a serving platter and dust with icing sugar before serving.

## Variations:

1. Canned peaches instead of canned apples and sliced almonds instead of walnuts.
2. Just about any soft fruit - pears, prunes, berries, fresh apples can be substituted for the canned apples and for the nuts: hazelnuts, almonds , walnuts or pecans would also work.