



Apple Slice

SUBMITTED BY SUSAN GROENHOUT



Ingredients:

2 cups self-raising flour

125g butter or margarine

1 cup sugar

1 egg

3 apples, peeled, cored and
diced. (1cm)

Instructions

1. Toss apple with flour and sugar in a mixing bowl.
 2. Melt butter in a small saucepan on stovetop or small bowl in microwave.
 3. Stir in the egg. Pour butter and egg mixture into the apple mix and mix until combined.
 4. Spoon into greased, lined slice tin.
 5. Bake at 170c for 35 to 40 minutes or until top is golden brown and a skewer inserted into the middle comes out clean.
- Keeps for about 3 days.

