



## Gluten-free Apple Tart using SINGLUPLUS



SINGLUPLUS	1.000 kg
Sugar	0.430 kg
Margarine/Butter	0.640 kg
Baking powder	0.015 kg
Whole egg	0.140 kg
<hr/> Total weight	<hr/> 2.225 kg

Mixing time: 3 – 5 minutes

Instructions for use: Roll out the dough to a thickness of approx. 3 mm and place in tart moulds. Subsequently, fill with fresh apples or an apple filling and decorate with a lattice from the short paste. After baking, glaze with apricot jelly and decorate as desired.

Baking temperature: 180 – 190° C

Baking time: 20 – 25 minutes