



Home Baking

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Baby Apple Cakes



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Using pastry called Pâte Sucrée (sweet pastry), we'll make some delicious little apple cakes. Great for afternoon tea or school lunch boxes. Or line a baking tray with a baking mat then half the pastry, top with apples, then top with remaining pastry. After baking, cool, ice then cut into squares. Delish.

Filling Ingredients or just use our spiced apple filling		
4-5 large Granny Smith Apples	2-3 T sugar	little Dutch Cinnamon
3 T almond meal	2 T cornflour	

1. Peel, core and slice the apples.
2. Cook apples until just soft, add a little sugar & cinnamon if desired.
3. Stir in the almond meal and cornflour.
4. Cool to cold, mash slightly.

Pastry Ingredients		
125gms softened butter	½ C of sugar	1 egg
1½ C S.R. Flour	Pinch of Salt	
Optional Flavours –can add to the pastry if liked		
2 t Dutch Cocoa	2 t Dutch Cinnamon	

5. Cream the butter and sugar until light and fluffy.
6. Beat in the egg.
7. Add the flour and salt (add cocoa and cinnamon if desired) and blend the dry ingredients into the butter mixture.
8. Place the pastry into a plastic bag and refrigerate for at least 30 mins.
9. Roll out the pastry between 2 sheets of silicone baking paper.
10. Cut out 12 large circles of dough and use to line the patty pan/muffin trays.
11. Place in the freezer for 15 mins.
12. Roll out the remains of the dough and cut out 12 smaller circles for the tops.
13. Spoon the cold apple (or use some of our Spiced Apple Mix) onto the pastry in the trays.
14. Top with the smaller pastry rounds, press round the edges to seal.
15. Bake small cakes for 10-15 slab for 20-25 mins, until pastry is firm and golden.
16. Tip gently out of the tray onto a cooling rack, may need a gentle help with a knife, leave to cool.
17. When **almost** cold, spread with icing.

The Icing.

Make your own or just use softened fondant icing.

Ingredients		
2 C soft icing sugar	1 t butter (melted)	hot water
For Chocolate Apple cakes can add 1 t Dutch Cocoa blended with a touch of boiling water.		

1. Mix the butter into the icing sugar and choc paste if using it.
2. Add enough water to make a smooth, almost runny icing.

Oven temp

Fan-forced 160°C

Electric/Gas 180°C

Polish Pierogi.

Delicious dumplings, can be filled with a multitude of your favourite sweet or savoury fillings. Use up leftovers or create your own great tasty mixtures. Proof that there are no real borders in cooking, the dough is almost identical to Gyoza dough for Asian dumplings.

Ingredients

3 C (450gms) Bread flour	good pinch of salt	1 T full fat sour cream
1 C boiling water		

Filling Ingredients

4-5 large potatoes	6-8 spring onions	approx. 1 C cheese
1 brown or red onion	3 slices of bacon	

To Make the Dumpling dough.

1. Measure the flour, salt and sour cream into a food processor (or bowl if you have no processor, mix the dough with a fork or spoon, until smooth).
2. While the processor is running on a low speed, pour the boiling water down the chute.
3. Keep whizzing until the dough is a ball.
4. Tip dough out, knead until smooth, place in a freezer bag, leave to rest for 30 mins.

To Make the Filling.

5. Prick the potatoes all over with a fork or sharp knife.
6. Microwave on high, until soft and squishy.
7. Cut in half and place cut side down in a potato ricer with fine mesh, press through and discard the skin. Repeat with the rest of the potatoes. (or rub through a drum sieve).
8. Mix in the finely sliced spring onions and chopped cheese. Add salt and pepper to taste.

Make Pierogi.

9. Roll the dough out very thinly, on a floured bench/mat.
10. Use a pierogi/ravioli maker or dumpling maker or cut out rounds using a cookie cutter.
11. Place small balls of filling in the centre, brush the edges with water, fold in half and press the edges well to seal.
12. Lay on a flour dusted tray, while you make more. Cover with a tea-towel. Can be frozen.
13. To cook, drop a few pierogi at a time into a large pot of salted, rapidly boiling water.
14. The dumplings will rise to the surface after a short time, stir a little to keep separate.
15. Leave to cook a minute or two more, then lift out with a slotted spoon, to drain.
16. Can be eaten straight away, but are more often served after frying on each side, till brown and crispy.
17. Top with fried onion and bacon and serve with a dollop of sour cream.