



APPLE SLICE with GARAM MASALA INFUSED OLIVE OIL

INGREDIENTS

Cooking Oil spray to grease pan
1/2 cup + 1 Tbsp Sathya Garam Masala Infused Olive Oil
1 cup Raw Caster Sugar
1 Free Range egg
2 cups Self Raising Flour
125 ml Milk
1/4 cup Icing Sugar



METHOD

Preheat oven to 180°C. Grease a deep rectangular baking tray (20 x 30cm) with cooking oil and line with baking paper.

Put 1/2 cup Sathya Garam Masala Infused Olive Oil and caster sugar in a bowl and whisk until frothy. Add egg then whisk for another 2 minutes or until sugar begins to dissolve.

In alternating batches, add flour and milk to olive oil mixture, stirring gently until smooth after each addition. Add lemon juice, 1/2 of the walnuts and peeled apples and stir through. Spoon mixture into prepared tin, top slice with toasted pine nuts and the remaining chopped walnuts and bake for 45 minutes or until cooked when tested with a skewer.

Remove slice from tin. Transfer to a wire rack, then brush the top with remaining 1 Tbsp of Sathya Garam Masala Infused Olive Oil, sprinkle with sifted Icing sugar. Serve.

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