



PREP: 20 min
COOK: 35 min
SERVES: 8

Whiskey Fruit Tart

Skip the individual tarts this year and wow everyone with this star-studded tart! The combination of spice-soaked fruit, buttery pastry and a dollop of cream on the side is pure alchemy.

Ingredients

3 cups (480g) dried fruit, chopped
 ¼ cup (30g) crushed walnuts
 1 cup (160g) light brown sugar
 1 large apple, grated
 1 lemon, juiced (approx 2 tbsp – 40-45ml)
 50g butter
 2 tbsp whiskey
 1 tsp Queen Natural Vanilla Extract
 1 tsp Queen Natural Almond Extract
 2 tsp cinnamon or Queen Cinnamon Baking Paste
 1 tsp mixed spice
 1 tsp nutmeg

Method

STEP 1

In a medium sized saucepan, add dried fruit, walnuts, sugar, grated apple, lemon juice, butter, whiskey, vanilla extract, almond extract, cinnamon, mixed spice, and nutmeg. Stir well and gently simmer until liquid has boiled away into a thick syrup. Cool completely.

STEP 2

Pre-heat oven to 180°C (fan forced) and line a fluted tart tin with short crust pastry. Prick pastry base with a fork and blind bake for 15 minutes. Using a star cookie cutter, cut stars from remaining pastry.

STEP 3

Lightly whisk egg and stir through fruit mince mixture. Pour into cooked pastry base and arrange stars on top. Bake for 20 minutes, turning half way.

STEP 4

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Ingredients

1 large egg
2 sheets short crust pastry
Icing sugar, for dusting

Method

Allow to cool completely in tin. Carefully remove from tin and place on platter. Add a dusting of icing sugar and enjoy!

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