

## Seasonal Fruit Tart



1 ½ cups flour  
1 ½ teaspoons baking powder  
2 tablespoons sugar  
2 tablespoons butter  
1 egg  
½ teaspoon vanilla essence  
¼ cup milk

Seasonal fruit (kiwifruit, apple, peaches, pears, nectarines, apricots, berries etc)  
3 tablespoons melted butter  
¼ cup brown sugar

Pre-heat the oven to 200°C (400°F)

Combine the flour, baking powder and sugar and cut in the butter until the mixture is crumbly. Combine the beaten egg, vanilla and milk and stir into the flour mixture to make a dough. Pat this out into a greased 23cm (9in) round dish or tin.

Peel and slice fruit, arrange in circles on the dough. Drizzle the melted butter over the fruit and top with the brown sugar.

Bake for 25-30 minutes.

Service hot with cream and/or a scoop of ice cream