

## **Apple & Ginger Slices (Makes approx. 10 slices)**

### **Ingredients**

175g Low Protein Mix

2 teaspoons ground ginger

100g margarine

100g soft brown sugar

1 teaspoon egg replacer

100ml water

1 large cooking apple (peeled, cored and chopped).

2 tablespoons soft brown sugar

Oven temperature: Gas Mark 5/190°C/375°F



### **Method**

1. Beat the margarine and sugar together until creamy. Add the dry ingredients and beat well.
2. Add the water gradually and beat for a further 3 minutes.
3. Mix in the cooking apples.
4. Spoon into a lightly oiled shallow baking tin. Level the surface and sprinkle with the 2 tablespoons of brown sugar.
5. Bake for 25-30 minutes until golden brown and quite firm to touch.
6. Leave to cool and sprinkle with the remaining sugar. Cut into slices.

### **Note**

This dish may also be cooked in the microwave. Cook on a high setting for 6 minutes. This can be used as a cake or dessert and is suitable for freezing.