

APPLE PIE



Makes one large pie
Prep time: 30mins
Bake Time: 45mins

Equipment needed:

Pie Dish (or shallow oven proof dish)
Sharp knife
Apple Corer
Veg peeler
Measuring spoon, tablespoon & teaspoon
Lemon Zester
Large (ish) Mixing bowl
Wooden spoon/spatula
Weighing Scales
Rolling pin
Pastry Brush
Baking tray

Ingredients

For the pastry

- 400g plain flour, plus extra rolling
- 2 tbsp caster sugar
- 1 lemon, zest only
- 250g cold butter, cut into cubes
- 1 free-range egg, beaten with 2 tbsp cold water, plus 1 free-range egg, beaten, to glaze.

For the filling

- 140g golden or normal caster sugar, plus 1 tbsp for sprinkling
- 1 tsp ground cinnamon
- 2 tbsp cornflour ideally (or any flour)
- 600g Bramley cooking apples (any apple, or a mix of berries, plums, or dried fruit), peeled, cored, sliced

Method

1. For the pastry, place the flour, sugar and lemon zest into a bowl and rub in the butter until the mixture resembles breadcrumbs. Add the beaten egg and stir with a round-bladed knife until the mixture forms a dough.
2. Lightly grease/butter the pie dish, put to one side.
3. Set aside one-third of the pastry for the lid. Roll out the remaining pastry on a lightly floured surface until the thickness of a pound coin and 5-7cm/2-3in larger than the pie dish. Lift the pastry over the rolling pin and lower it gently into the pie dish.
4. Press the pastry firmly into the dish and up the sides, making sure there are no air bubbles. Chill the fridge for a few minutes.
5. Preheat the oven to 200C/180 (fan)/Gas 6. Place a baking tray into the oven to pre-heat.
6. For the filling, mix the sugar, cinnamon and cornflour in a large bowl. Stir in the apples.
7. Place the apple filling into the pie dish, making sure that it rises above the edge. Brush the rim of the dish with beaten egg.
8. Roll out the reserved ball of pastry. Cover the pie with the pastry and press the edges together firmly to seal. Using a sharp knife, trim off the excess pastry, then gently crimp all around the edge. Make a few small holes in the centre of the pie with the tip of a knife. Glaze the top with beaten egg.
9. Lightly knead the pastry trimmings and re-roll. Cut into leaf shapes place all around the edge of the pie, slightly overlapping each other, and glaze with more egg. Sprinkle the pie with sugar and bake in the centre of the oven for 45–55 minutes or golden-brown all over and the apples are tender.