

Apple Pie

Ingredients

Filling

2 cooking apples

30g sugar

½ teaspoon cinnamon

2tbsp water

Pastry

220g plain flour

110g margarine

65ml cold water

80g caster sugar

1 beaten egg



Method

1. Peel, core and chop the apples into 3cm cubes. Place the apples, sugar and cinnamon in a saucepan with 2tbsp of water. Cover the pan and slowly stew the apples over a low heat until the apples are fluffy. Leave to cool.
2. To make the pastry, rub together the flour and margarine until crumbly, add the sugar, mix in the egg and water gradually, stirring with a knife until it forms a ball. Turn out onto a floured surface and roll out to a thickness of 5mm.
3. Once the apple mixture has cooled, spoon into the pie dish carefully.
4. Place the rolled out pastry edges making sure that it is sealed properly. Trim off any excess pastry with a knife in a downward motion, using the edge of the pie dish as a guide.
5. Prick the surface of the pastry lightly and sprinkle with a little sugar before placing in the oven.

