

Apple Pie

Ingredients

Filling

2 cooking apples
30g sugar
½ teaspoon cinnamon
2 tbsp water

Pastry

220g plain flour
110g margarine
65ml cold water
80g caster sugar
1 beaten egg



Method

1. Pre heat the oven to 200 degrees.
2. Peel, core and chop the apples into 3cm cubes.
3. 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.
4. 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.
5. Turn out onto a floured surface and roll out to a thickness of 5mm
6. When the pastry has been rolled out you will need to cut out the pastry for the base and lid of the pie.
7. For the base – place the baking dish face down on the pastry sheet. Using the point of a sharp knife, cut around the pie dish – LEAVE A GAP OF ABOUT AND 2.5CM FROM THE EDGE OF THE DISH.
For the lid – place the baking dish face down on the pastry sheet. Using a point of a knife cut around the pie dish. CUT UP TO THE EDGE OF THE DISH.
8. Gently Lift the base piece and place in the bottom of the pie dish, press the pastry in to the corners of the dish.
9. Spoon the apple filling in to the base.
10. Brush the pastry on the edges of the dish with some beaten egg (like glue). Place the lid on top of the dish, pressing down the edges with a fork.
11. Brush all over the top of the pie with some more egg and put it in the oven. Cook until the pastry is golden brown.

