

Apple Pie

Shop Bought Shortcrust Pastry

Ingredients:

1 Packet of Shortcrust Pastry
Custard / Cream / Ice Cream / Fresh Fruit: For Garnish

Ingredients for Filling:

500g Cooking Apples
100g Caster Sugar
1 Teaspoon Cinnamon or Mixed Spice: Optional

Ingredients for Top:

10g Caster / Demerara Sugar
Milk / Egg for the Glaze: School to Provide

Method:

1. Preheat the oven to 220°C or Gas Mark 7.
2. Grease and line a pie dish, which is about 20cm in diameter.
3. Peel and cut the apples into small even size pieces.
4. Fill a small saucepan a quarter full with water, place at the back of the hob and bring to the boil. When the water is boiling, add the apple pieces and caster sugar. Bring to the boil and then simmer for 5 minutes. Drain water using a colander and allow apple to cool.
5. Weigh and measure out all ingredients accurately.
6. Divide the pastry into two, one piece needs to be slightly bigger than the other.
7. Take the larger pieces and shape into a round shape. Roll out on floured surface, using a floured rolling pin, ensure you only roll forward and keep turning the pastry, it needs to be approximately 0.5cm thick.
8. Put the ovenproof dish for cooking your apple pie in on a baking tray.
9. Line the dish with the pastry, ensure the pastry is pushed into the corners of the dish and trim the edges. (Keep remains of pastry for decoration).
10. Place a piece of greaseproof paper on top of the pastry case, add baking beans and blind bake for approximately 15 minutes.
11. Once the pastry case has been blind baked, remove the greaseproof paper and baking beans.
12. Add the stewed apples to the pastry base.
13. Sprinkle with caster sugar and you may wish to add cinnamon / mixed spice.
14. Dampen the edges of the pastry in the dish with cold water.
15. Shape the other piece of pastry into a round shape and roll out on a lightly floured work surface, ensure you only roll forward and keep turning the pastry. It needs to be approximately 0.5cm thick.
16. To create a solid pastry top, place rolled pastry over the top of the pastry base and apple filling, make two slits in the top to allow the steam to escape. To create a lattice pastry top, cut strips of pastry and arrange them on top of the base and filling.
17. Seal the edges and brush top with milk / egg glaze and sprinkle with a little caster or demerara sugar.
18. Bake in the oven for 20 to 35 minutes until the pastry is golden brown. Allow to cool and cut a slice for presenting.
19. Serve with custard / ice cream / cream / fresh fruit.

Adaptations:

- Use different types of fruit as a filling
- Add a tablespoon of dried fruit to the apples.



**You will need a round tin:
18 - 20cm in Diameter and a
container to take your apple
pie home in.**

