

Apple Pie



Equipment

- Rubbish bowl
- 2 small mixing bowls
- Larger mixing bowl
- 2 small dessert bowls
- Sieve
- Measuring spoons
- Fork
- Scales
- Clingfilm
- Peeler
- Chopping board for apples
- Silicone mat for rolling out pastry
- Sharp knife
- Small saucepan
- Wooden spoon
- Flour shaker
- Rolling pin
- Pie dish
- Timer
- Pastry brush

Ingredients

For the pastry:

- 225g plain flour
- 140g margarine
- 50g icing sugar
- 1 egg
- 1 tablespoon granulated sugar

For the filling:

- 1 large cooking apple
- 4 eating apples
- 3 tablespoons Demerara sugar
- Handful raisins / sultanas (optional)

Method

To make the pastry:

1. Weigh the flour into a small mixing bowl.
2. Sieve it into the larger bowl.
3. Weigh the icing sugar and add it to the bowl. Stir.
4. Weigh the margarine and add it to the bowl in pieces the size of the end of your thumb.
5. Use your fingertips to rub the fat into the flour and sugar mixture until it looks like breadcrumbs.
6. Break the egg into the dessert bowl.
7. Beat with a fork.
8. Add the egg to the bowl a bit at a time and gently mix with your hands until the dough comes together and forms a ball – you'll probably use about half of your egg.
9. Wrap the dough in clingfilm and put it into the fridge.
10. Preheat the oven to 180C (160 Fan)

To make the filling:

11. Weigh the demerara sugar into a dessert bowl.
12. Peel all the apples.
13. Cut the cooking apple in quarters, cutting from top to bottom through the core.
14. Cut each quarter in half, lengthways. You should have 8 slices!
15. Remove the cores from all the pieces.
16. Put the slices of apple into the saucepan with the demerara sugar.
17. Add a tablespoon of cold water and the sultanas or raisins, if using.
18. Stir to mix.
19. Simmer gently over a low heat until the apples are just soft. Keep an eye on the pan and add another tablespoon of water if it looks dry.
20. Take off the heat and scrape into a small mixing bowl and allow to cool completely.

To make your pie:

21. Dust the chopping board and rolling pin with flour.
22. Divide your pastry in two and pat each half into a circle.
23. Roll out one half until it is ½ cm thick, trying to keep it a round shape.
24. When it is the right size for your pie dish roll it over your rolling pin and carefully lay it over the dish.
25. Ease it gently into the dish.
26. Pack the apple mixture into the pastry case.
27. Brush the pastry rim with some of the left-over beaten egg.
28. Roll out the other piece of dough until it is big enough to cover the mixture.
29. Roll it over the rolling pin and carefully place it on top of the filling.
30. Trim off the excess pastry.
31. Crimp the edges with a fork or your finger and thumb.
32. Brush the top of the pie with the rest of the beaten egg (add a splash of milk if necessary) and sprinkle with granulated sugar.

33. Use the sharp knife to make four small cuts in the middle of the pie (see picture) to allow the steam to escape.
34. Bake in the oven for about 30 – 40 minutes until golden brown (check frequently – don't let it burn!)