



The Larder Presents:

Mrs Christmas' Apple Pie

YOU WILL NEED:

INGREDIENTS:

- 2 Large / 3 Medium Apples
- 150g Plain Flour
- 100g Butter (diced)
- 3 Tbsp Caster Sugar
- ½ tsp Cinnamon
- 1-2 Tbsp Water
- Egg (for glazing)
- Milk (for glazing)
- Pinch of salt

YOU WILL NEED:

EQUIPMENT:

- Small pie dish
- Sharp knife
- Chopping board/ clean surface
- Mixing bowl
- Sieve (for flour)
- Knife
- Rolling Pin
- Spoon
- Fork (to beat egg)
- Cup to beat the eggs in
- Oven

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

METHOD:

Apples:

1. Quarter, core and peel the apples.
2. Cut into chunks and place in a pan.
3. Add 3 tbsp of sugar and ½ tsp cinnamon and any sultanas/raisins you may be using.
4. Sprinkle in 1 to 2 tbsp of cold water.
5. Cook gently for 5 minutes until the apples have softened.
6. Empty into a bowl and allow the mix to cool.

Pastry:

1. Sift the flour and salt into a large mixing bowl.
2. Cut the butter into small cubes and add to the flour.
3. Lightly and gently rub the butter into the flour with your fingertips
4. When you have a uniform crumb sprinkle in 2 tablespoons of ice cold water
5. Using a knife 'stir and cut' the mixture until the mixture comes together and you have a dough that you can bring together with your hands and form a small ball of dough that leaves the bowl clean. (you may need to add more water if the mixture is too dry)
6. Cover the pastry in the bowl and place in the fridge to rest for 20 – 30 minutes

Pie:

1. Pre heat the oven to 200C or 180C Fan Gas Mark 6
2. Lightly grease your pie dish
3. Take the pastry out of the fridge
4. Sprinkle some flour on a clean dry work surface
5. Divide the ball of pastry into two pieces, one piece needs to be slightly larger than the other. The slightly larger piece will be used to line the bottom of your pie dish.
6. Roll out the larger piece of dough on the floured surface using a rolling pin. Aim to roll the pastry into a circle slightly bigger than your pie dish.
7. Gently lift the pastry and place into the pie dish, press it gently and firmly into the dish, there should be a slight overhang of pastry around the edge of the dish.
8. Spoon in the cooled apple filling

9. Roll out the remaining piece of pastry to form a lid
10. Dampen the bottom layer of pastry round the edge with water
11. Then place the pastry lid on top of the pie, pressing it firmly around the edge to seal the pie
12. Trim the edge of the pie with a knife, cutting off any overhanging pastry.
13. Pinch the edge of the pie to form a fluted effect.
14. Make a small hole in the centre of the pie to allow steam to escape
15. Add any decorations at this point
16. Beat the egg with a little milk and brush the pie with the glaze
17. Sprinkle the top of the pie with the remaining 1 tbsp of sugar
18. Place the pie on the heated baking sheet and put into the oven for 30 minutes until golden in colour.

Please share your pictures with us:



Facebook: @thelarderlancashire
Twitter: @larderlancs
Instagram: larder_lancs

