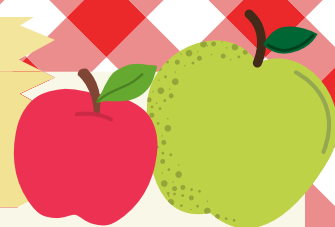


# Apple Pie



## For the filling

1kg Bramley apples  
140g golden caster sugar  
1 tsp cinnamon  
3 tbsp flour

## For the pastry

225g butter, room temperature  
50g golden caster sugar  
2 eggs  
350g plain flour

**Plus...** 20-28cm pie dish / tin



Peel, core and slice the apples.

Cream together the butter and sugar in a bowl before beating together one whole egg plus an additional yolk (save the white for glazing the pie later). Gradually stir in the flour until it forms a clump, which can then be worked gently into a ball with your hands. Wrap the dough in cling film and chill in the fridge for 45 minutes to 1 hour.

Pat dry the apple slices with kitchen towel and add them to a bowl with the cinnamon and sugar. Preheat the oven to 190c / fan 170c / Gas 5.

Once chilled, take two-thirds of the pastry and roll out to approximately 4mm thick so that it overhangs the pie tin / dish a little. Roll out the remaining third to 28cm in diameter for the pie lid.

Place the apple mixture into the pastry lined pie dish and brush a little water around the pastry rim before placing the lid on top. Press the edges together to create a seal and trim the edges with a knife before making two slashes on top to allow the steam to escape.

Beat the left over egg white and brush over the top of the pie before sprinkling with sugar. Bake in the oven for approximately 40-45 minutes until golden.

*Don't forget to enter your appletastic bakes into the Apple Day bake off!*



# Apple Day

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