



APPLE PIE

INGREDIENTS

Pastry

600g Country Range Plain Flour

150g Country Range Cooking and Baking Margarine

150g white vegetable fat

pinch salt

3tbs caster sugar

1 egg, beaten

1tbsp cold water

Filling

800g Country Range Solid Pack Apple

2 tsp Country Range Ground Cinnamon

Egg wash, optional

sugar

To serve

Country Range Custard or ice cream

METHOD

1. Preheat the oven to 190°C/Gas Mark 5.

2. Place the flour into a bowl. Cut the margarine and white vegetable fat into small pieces and rub into the flour so that it resembles breadcrumbs.
3. Stir in the salt and the sugar.
4. Add the beaten egg and sufficient water to bind the mixture together.
5. Knead the pastry lightly on a floured work surface, divide into 2.
6. Roll out one piece of dough and press into a greased tin (approximately 20cm x 30cm).
7. Place the apples into the pastry case and sprinkle with cinnamon.
8. Roll out the remaining pastry to form a lid. Reroll any excess pastry and cut into shapes for decoration.
9. Brush the pie with a little egg wash and sprinkle with sugar if desired.
10. Bake for 30-35 minutes until the pastry is golden.
11. Serve hot or cold with custard or ice cream.