

Kate's Apple Pie

Ingredients:

350g (12ozs) shortcrust pastry, bought or home made

Pastry

12oz flour

3oz margarine

3oz lard

Pinch of salt

Cold water to mix - about 2/3 tbsp

Filling

1kg (2.2lbs) cooking apples (peeled, cored & thickly sliced)

50g (2oz) sugar to sweeten

1tsp cinnamon (optional)

Pie dish 20cm (8inches) greased

Preheat oven: Fan 170 - Conventional 190 - Gas 5

Method:

Simmer prepared apples in pan with 1tbsp water, cinnamon and sugar for approximately 5 minutes just to soften the fruit. Leave to cool.

Take 2/3 pastry, roll out and line base of pie dish.

Fill with cooled apples.

Dampen the edge with water, roll out remaining pastry and cover.

Seal the edges well and trim, make a hole in the top to let the steam escape.

Brush the surface with milk and sprinkle with caster sugar.

Bake for 30- 40 mins until the pastry is golden.

This recipe has been 'Tried & Tested' by Kate Treves and is a firm favourite in her family! What's not to like? Delicious hot or cold with cream, custard or ice cream!

Image - Taste of Home - iStock - Baslow WI

