



Prep Time; 1 hour 5 mins (Including 45 mins chilling time for pastry)
 Cooking Time; 40-45 mins

You'll need a 20/22cm pie tin which is about 4/5cm deep.

Ingredients

Filling;

- 750g Bramley apples (approx 4 large apples)
- 80g Golden caster sugar
- 40g Light brown soft sugar
- ½ Tsp Cinnamon
- ½ Tsp Mixed spice
- 2 1/2 Tbsp Plain flour

Pastry;

- 220g Unsalted butter - Room temperature
- 50g Golden caster sugar
- 2 Large free range eggs - Use 1 egg plus 1 egg yolk for the pastry (Use remaining egg white for glaze)
- 345g Plain flour



Method

- 1 For the pastry, beat the butter and sugar in a large bowl until just mixed. Break in a whole egg and a yolk (keep the 2nd egg white for glazing later). Beat together for 50/55 seconds, don't worry if it looks like curdled mess, it should, we're aiming for a mixture that looks like scrambled egg at this stage.
- 2 Gradually add the flour in three batches; mix with a spoon and continue to add until the mixture starts to clump together. Towards the end gently work with your hands

and form into a ball. Wrap the pastry in cling film and pop in the fridge to chill for 40-45 minutes.

- 3 Peel, core and slice the apples so each apple slice is 5/6mm thick. Lay kitchen roll on a baking tray and place each of the apple slices evenly on the baking sheet. Cover with more paper towels and pop to one side until ready to assemble the pie.
- 4 In a large bowl, mix the light brown and golden caster sugar together with the cinnamon, mixed spice and flour. The apples will be added to this bowl later so make sure the bowl is a good size!
- 5 Once the pastry has chilled, heat the oven to 190C/fan 170C. Place a baking tray on the middle shelf of the oven to heat up.
- 6 Place a layer of cling film on your work surface, take roughly two thirds of the pastry, roll to a ball and place in the middle of the cling film. Add another layer of cling film over the pastry and roll to 2-3mm thickness. Hang over the pie tin (20/22cm pie tin - 4cm deep) ensuring there is a slight overhang.
- 7 Pat the apples dry with kitchen paper (they should be quite dry by this stage) and add them to the spice-flour-sugar mix. Give the apples and sugar a good mix to ensure each piece is coated with the sugar, its easier to use you hands so the apples don't break up. Add to the pastry-lined tin. Sprinkle any remaining sugar in the bowl over the top of the apples.
- 8 Again, using cling film, roll the remaining pastry to make a lid for the pie. Roll to a circle about 25cm in diameter, 2-3mm thick.
- 9 Brush a little water around the pastry rim and gently place the pastry lid over the apples and press gently to seal. Trim the edge with a sharp knife, crimp the edges together with your finger to seal well and make 5-6 small cuts on top of the lid to allow the steam to escape. Any left over pastry can be used to decorate but do not cover the vent holes.
- 10 Lightly beat the egg white with a fork and using a pastry brush smear over the pastry top. Finish with a sprinkle with caster sugar.
- 11 Place the pie tin onto the hot baking tray and bake for 40-45 mins, until golden. Once removed allow the pie to cool for 5-10 mins. You can sprinkle with more sugar if you wish.
- 12 Best served warm with clotted cream, ice-cream, custard, greek yoghurt or creamy Lancashire cheese!

Authors Tips

- If you wish to freeze the apple pie simply follow step 1-9 and freeze before adding the egg glaze.
- It is important that the apples are all sliced to the same thickness to ensure even cooking. We recommend 5/6mm to ensure the apples and pastry cook together evenly.
- Also delicious baked with additional raisins. Simply add a few handfuls to the apple and sugar mixture.
- If you notice the pastry is becoming too dark during baking, loosely add foil to the top of the pie during the last few minutes of cooking.