

Apple Pie



PASTRY

- 3 1/2 cups (520g) plain flour
- 1 cup (150g) self-raising flour
- 370g unsalted butter, chilled, cut into small pieces
- 2/3 cup (150g) caster sugar
- 3 eggs
- 2 tablespoons chilled water
- 1 tablespoon milk
- Raw sugar or caster sugar, to sprinkle

FILLING

- 90g unsalted butter
- 1 cup (220g) caster sugar
- 16 large Granny Smith apples
- Juice of 1 lemon
- 1/2 teaspoons ground cloves
- 2 teaspoons ground cinnamon

METHOD

1. Sift flours and a pinch of salt into a large mixing bowl. Add butter and rub lightly into flour with your fingertips. Lift mixture high above the bowl as you rub, to incorporate air into the pastry and make it lighter. Continue until mixture resembles fine breadcrumbs, then stir through sugar. Lightly beat 2 eggs with 2 tablespoons chilled water, then drizzle over flour mixture. Start to bring the dough together by cutting the liquid into the dough with a blunt knife, then form into a smooth ball with your hands. Divide dough into four pieces, two slightly larger than the others. Wrap in plastic wrap, and chill in the fridge for 30 minutes.

2. Peel and core the apples, and cut each into 8 pieces. Toss immediately with lemon juice to prevent apples from discolouring. Place the butter and sugar in a large frypan over medium-low heat. When butter has melted, add apples and spices. Cook 10 minutes or until apples have softened. Set aside to cool.

3. Roll out the larger 2 pastry balls to 30cm circles. Place into two 22cm metal pie dishes. Place filling in base with a slotted spoon. Roll the small pastry pieces to two 25cm circles. Beat remaining egg with milk, brushing some on rim of the bases. Top both with small pastry rounds.

4. Cut excess pastry from edges with a sharp knife. Crimp edges of pastry together. Preheat oven to 180C, place pie dish on a baking tray and cut air vents in the centre of the pie. Brush top of pie with more beaten egg, sprinkle with raw or caster sugar and bake for 45 minutes or until golden brown.

Serve warm or cold with ice-cream

Makes 2 pies