



# Apple Pie Pastry

**Fresh from the garden:** apples

## Equipment:

mixing bowls  
electric egg beater  
scales  
wooden spoon  
baking paper  
glad wrap  
rolling pin  
pie dish  
oven

## Ingredients:

### Pastry

100g raw sugar (finely milled)  
120g softened butter  
1 tsp vanilla extract  
2 egg yolks  
300g plain flour  
2 tbsp iced water

### Assembly

40g raw sugar  
milk, to brush

## What to do:

1. Preheat oven to 210°C. Grease and line a pie dish then set aside.
2. Place the fine raw sugar into a mixing bowl. Add butter, vanilla and egg yolks. Mix these together with a mixer.
3. Add flour and water. Mix together then use hands to knead into a ball of dough.
4. Wrap dough with cling wrap and place into the fridge for 20 mins.
5. When ready separate 2/3 of the pastry and place between 2 sheets of baking paper, and roll into 3mm thickness.
6. Use rolled out pastry to line the dish.
7. Add pre-cooked apples and sprinkle with cinnamon and sugar.
8. Roll out the remaining pastry and lay over the top of the pie dish. Push down at the edges and trim off excess pastry.
9. Using a knife, slice 4 slits into the top of the pie and brush with milk.
10. Bake for 10 minutes, then reduce temperature further 30 mins.
11. Allow to cool before serving.

