

THE Apple Pie

Serves 12

Hands-on Time 45 minutes (plus Chilling/Resting)

Baking Time 1 hour 5 minutes

Ingredients

- 400g plain flour
- 165g caster sugar (divided)
- 1 lemon (zested and juiced)
- 250g unsalted butter (cold, cubed)
- 2 medium eggs (1 for the pastry, 1 for egg wash)
- 2 tsp cold water
- 1kg cooking apples (peeled, cored, and chopped)
- 1/4 tsp fine salt
- 1 tsp ground cinnamon
- 50g cornflour (divided)
- 1 tbsp demerara sugar

Equipment

- Mixing bowl
- Micro-grater
- Spoon
- Baking parchment
- Juicer
- Knife
- Small saucepan
- Spatula
- Baking sheet
- Rolling pin
- 20cm pie tin
- Small bowl
- Pastry brush

Method

1. Make the pastry

- In a mixing bowl, combine the flour, 40g caster sugar, and lemon zest.
- Add the cubed butter and rub it into the flour mixture until it resembles breadcrumbs.
- Add 1 egg and 2 tsp cold water. Mix with a spoon until a dough forms (add more water, 1 tsp at a time, if needed).
- Wrap the dough in baking parchment and chill in the fridge for at least 60 minutes.

2. Prepare the apple filling

- Toss the chopped apples in the lemon juice to prevent browning.
- Add 125g caster sugar, salt, and cinnamon. Stir and let sit for 1 hour to release juices.
- Pour the juices into a small saucepan, leaving the apples in the bowl.
- Add 25g cornflour to the juices and stir over low heat until thickened.
- Toss the apples with the remaining 25g cornflour, then mix in the thickened juices.

3. Assemble the pie

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5. Place a baking sheet in the oven to heat.
- Roll out half the pastry on a floured surface to fit the pie tin. Line the tin, pressing the pastry into the edges. Patch any gaps with extra dough.
- Spoon the apple filling into the pastry-lined tin.
- Roll out the remaining pastry and either:

- Cover the pie completely, trimming and crimping the edges, and cut a vent in the centre.
- Create a lattice top by weaving strips of pastry over the filling.
- Decorate with any leftover pastry if desired, using beaten egg to "glue" decorations.
- Brush the top with beaten egg and sprinkle with demerara sugar.

4. Bake the pie

- Bake on the preheated baking sheet for 15 minutes.
- Reduce the temperature to 150°C/130°C (fan)/300°F/Gas Mark 2 and bake for another 50 minutes, or until golden and the apples are tender.

5. Serve

- Enjoy warm or let cool before serving.

Tips

- For a flaky crust, handle the pastry as little as possible and keep the butter cold.
- If the edges of the pie brown too quickly, cover them with foil during baking.

Enjoy!