

Taste the Hills

Recipes and Tips

Apple pie with a soft crust

For the pastry

150g plain flour
25g cornflour
1 tbsp custard powder
½ tsp baking powder
75g icing sugar
125g quite cold butter
1 large egg, beaten

For the filling

6 apples – I like a mix of cooking and sharp dessert
Grated zest and juice of a lemon
2 tbsp water
3tbs caster sugar (you might need more depending on the apples)
Extra sugar for the top

Peel, core and dice the apples and cook gently with the filling ingredients just long enough to make tender but with definite chunks amongst the more fluffy cooking apple. Transfer into a bowl and put aside in a draughty place to cool.

Put all the dry ingredients for the pastry in a bowl. Cut the butter into dice and rub in until it looks like breadcrumbs. Mix in the beaten egg and work to a soft dough. Wrap and chill for 10 minutes.

Turn on oven to 170 degrees and put in a baking sheet to heat up.

Lightly butter a 20cm pie dish and roll out 2/3 of the pastry. Line the dish so that a little is overhanging. Roll out the remaining pastry. Spoon the filling into the pastry case, cover with the pastry lid. Pinch the two together and dredge with more sugar.

Place the dish onto the hot baking sheet and bake for about 30-40 minutes.

NB If you can get hold of a quince, do grate one in to the apple filling for extra flavour and scent.

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