

# APPLE PIE



## INGREDIENTS

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- 1 sheet shortcrust pastry
- 1 Granny Smith apple
- 2 tb caster sugar
- 2 tsp plain flour
- 1/2 tsp cinnamon
- 1/2 tsp vanilla
- 2 tsp sultanas
- 2 tsp egg/milk

## METHOD

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Preheat oven to 220°C

1. Cut a 20 cm x 20 cm square of pastry.  
(Keep remaining pastry for top of the pie).
2. Lay pastry into the base of a foil dish. Trim extra pastry from the edges.

### Apple Filling

3. Peel, core and thinly slice apples.
4. Combine with the caster sugar, plain flour, cinnamon, vanilla and sultanas.
5. Place apple filling into pastry case.
6. Cut remaining pastry into 1 cm strips.
7. Arrange pastry strips over the top of the apple, to form a lattice design.
8. Trim pastry from edges. Brush with egg wash.
9. Bake for 30 minutes or until; pastry is golden brown.
10. Serve with custard and or cream.