Blackberry and

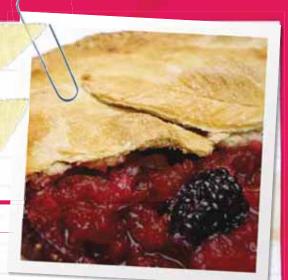
Apple Pie





100g plain flour 50g butter/margarine 2 - 3 x 15ml spoons water 400g cooking apples

100g blackberries 1 x 15ml spoon sugar 1 x 10ml spoon milk



Equipment



Method

- 1. Preheat the oven to 200°C or gas mark 6.
- 2. Make the shortcrust pastry:
 - sift the flour into a bowl:
 - cut the butter/margarine into small pieces and add to the flour;
 - rub the butter/margarine into the flour, using your fingertips, until it looks like breadcrumbs;
 - add the cold water and start to mix together;
 - mix to form a firm, smooth dough;
 - allow to rest while you prepare the filling.
- 3. Core and slice the apples.
- 4. Place the apple slices and blackberries in the oven proof dish. Sprinkle the sugar over the top.
- 5. Roll out the pastry thinly on a lightly floured surface, until it is large enough to cover the pie dish.
- 6. Brush a little water around the edge of the pie dish.
- 7. Carefully place the pastry over the pie dish.
- 8. Trim away any pastry that hangs over the edge of the dish.
- 9. Press down the edges with a fork.
- 10. If you want, decorate your pie with pastry trimmings, then brush them with milk to keep them in place.
- 11. Make an air vent in the centre of the pie lid.
- 12. Brush the top of the pie with milk and bake for 20-25 minutes, or until golden brown.

Top Tips

- · Use lots of different seasonal fruits throughout the year.
- · Serve with yogart or custard.

Skills

Rubbing in V Rolling out pastry **V** Preparing different fruit V Weighing and measuring V Using a knife Using the oven



