



Apple and Blackcurrant Pie

Makes enough for a 24cm pie plate with pastry top and bottom

Pastry

225g/8oz self raising flour

110g/4oz butter

30g/1oz caster sugar

1 egg

Filling

500g/1lb cooking apples

200g blackcurrants, fresh or frozen

approx. 4 tbsp sugar or to taste.

Granulated sugar for sprinkling



1. Pre-cook the apples: peel, core and slice into a pot with a lid, add sugar & a splash of water and cook on a medium to low heat, stirring from time to time until the apples are starting to soften. Remove from the heat and stir through the blackcurrants. Allow to cool completely before stirring in any flavouring and making into a pie.
2. Make the pastry by hand or in a food processor, form into a flat disk and refrigerate for 20mins
3. Take about 2/3 of the pastry, form into a flat disc and roll out to cover the base of the pie plate, run a knife around the edge to take away any excess pastry.
4. Pile the apple and blackcurrant filling into the pie plate, moisten the rim of the pastry and roll out the remaining pastry, big enough to fit over the top of the pie.
5. Drape the pastry over the apples, press lightly around the edge to seal and cut off any excess.
6. Use the pastry scraps to make leaves etc.
7. Brush the pastry with a water and sprinkle over a little granulated sugar
8. Cook in a pre heated oven 200C/400F/Gas6 for 10min, then reduce the oven temperature to 180/350/Gas4 and cook for a further 45min.