



RUSTIC APPLE PIE

30mins prep - 30mins resting – 50mins baking - Serves 6 – A little effort

For the pastry:

100g icing sugar
50g ground almonds
150g cold butter
½ tsp vanilla bean paste or extract
1 egg
225g flour

For the filling:

5 apples, Cox or Granny Smith (about 500g)
1 lemon
90g brown sugar
1 tsp cinnamon
¼ tsp ground ginger
2 tbsp flour
1 egg yolk, beaten
1 tbsp sugar

1. Put the icing sugar and almonds into a bowl. Cut the butter into small chunks and add to the sugar and almonds. Mix with the kneading attachment of your electric whisk until the butter starts breaking down. Add the vanilla paste and egg and beat some more. Then gradually add the flour until you get a rough dough. Now use your hands and quickly knead into an even dough, form into a ball, wrap in cling film and refrigerate for at least 1 hour.
2. Once the dough is chilled, preheat the oven to 160°C fan. Peel the apples, core, cut into a slices and cut each slice in half – so that you end up with apple chunks in the size of about 3 cm. Put the apples in a bowl, squeeze the juice of one lemon over them, add the sugar, cinnamon, ginger and flour and set aside.
3. Cut the dough into two – one part slightly bigger than the other. Roll out the bigger half on a floured surface. Put into a buttered and floured 23cm pie dish. Put the apples on top of the dough. Then roll out the second piece of dough and fold over the apples. Press down the edges and trim off any excess dough with a knife. Make 3 slits into the lid of the pie to let the steam out while the pie is baking.

4. If you want to, make leaf shapes out of the remaining excess dough. Brush the pie with the beaten egg yolk and stick the leaves onto the pie, then brush the leaves with egg yolk. Sprinkle the pie with some caster sugar and bake for 50 minutes.

