



## Quick 'N' Easy Apple Pie

 **Preparation time:**

 **Cooking time:**

 **Serves:** 4-6

### **Ingredients**

For the filling

675g Bramley apples

75-100g soft brown sugar

grated rind and juice of 1 orange

1 teaspoon of mixed spice

1tbsp plain white flour

25g butter

### **For the crust**

175g prepared shortcrust pastry

1-2 tsp caster sugar

1. Preheat the oven to 200°C, 400°F, Gas Mark 6, 15 minutes before baking the pie.
2. Peel and core the apples and then cut into thick slices and reserve. Mix together the sugar, grated orange rind, mixed spice and flour.
3. Place a third of the apple slices in the base of a 1.2 litre deep pie dish and sprinkle with half the sugar mixture. Cover with half the remaining apples and sugar then arrange the rest of the apples on top. Pour the orange juice over.
4. Cut the butter into small pieces and dot over the apples.
5. Roll the pastry out to an oblong on a lightly floured surface about 4cm larger than the pie dish. Cut out a 1.25cm strip. Dampen edges of pie dish with a little water then place the thin strip on the pie dish edge. Dampen the pastry edge then place the pastry lid in position. Press edges firmly together and using the back of a knife flake the edges together. If liked, any pastry trimming can be used to decorate the top.
6. Brush pastry with a little water and sprinkle with the caster sugar. Bake in a preheated oven for 15 minutes then reduce oven temperature to 180°C, 350oF, Gas Mark 4 and continue to cook for 30 minutes or until the pastry is golden brown. If liked the pie can be sprinkled with a little more sugar after baking.
7. Serve warm with cream, custard or ice cream.



### **Variations**

1. Replace the grated orange rind with 2tsp of ground cinnamon, add to the soft brown sugar and flour.
2. Add about 2-3 whole cloves to each layer of apples in the pie dish.
3. Add 75g cut mixed peel to the apple layer.