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Warm Apple Pie



Ingredients

8 Granny Smith apples – peeled, cored and sliced
7 1/2 tbsp brown sugar
7 tbsp white granulated sugar
3 tbsp flour
8 tbsp butter
4 tbsp water
2 packets of puff pastry

Preparation

- 1 Preheat the oven to 220 degrees C or 428 degrees F.
- 2 In a saucepan over a medium – heat melt the butter and combine with the flour until smooth.
- 3 Add the water and the sugar and bring the mixture to a boil.
- 4 Reduce the heat and allow the mixture to simmer.
- 5 Roll out one packet of puff pastry and line the bottom of a round pie dish.
- 6 Prick holes in the pastry with a fork and put dry beans or pastry beads in the dish, bake this for 7 minutes.
- 7 Then remove the beans and bake for an additional 3 minutes.
- 8 Lattice the second roll of pastry.
- 9 Fill the bottom of the pastry with the sliced apples and arrange the latticed pastry over the top.
- 10 Pour the butter mixture gently over the pie.
- 11 Bake the pie for 10 minutes then reduce the heat to 180 degrees C or 356 degrees F.
- 12 Then continue to bake for 40 minutes or until the apples are soft.
- 13 After this take the pie out and leave to cool for 30 minutes or till it's nice and warm.

14 Then cut a slice and place on a plate with a dollop of whipped cream on top.

15 You can also lightly dust some icing sugar to decorate the pie.

16 ENJOY!

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Cooks Note
