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by ewfood

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