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by Liz Robb

Recipe: Halloween Apple Pies

Ingredients

175g plain flour
100g cold butter
50g golden caster sugar
A pinch of salt
2 eggs
A quarter teaspoon of vanilla extract
2-3 tablespoons of cold water
3 medium cooking apples
1 tablespoon of light brown sugar
1 lemon
A pinch of allspice
A quarter teaspoon of cinnamon
1-2 tablespoons of milk

Servings
16
Person

Preparation

1. Sift the flour into a bowl, cut the cold butter into small pieces and then rub the two together until it resembles breadcrumbs.
2. Add the caster sugar and a pinch of salt and stir in.
3. Separate and beat the yolk from an egg and stir it into the mixture, then add the vanilla extract.
4. Gradually drop in 2-3 tablespoons of cold water, stirring with a knife, until you are able to bring it together into a smooth dough using your hands. Wrap in clingfilm and chill in the fridge for 30 minutes.
5. Peel and core the apples, chop into small pieces and put into a bowl. Add the light brown sugar, a teaspoon or two of lemon juice, the all spice and the cinnamon then mix well together.
6. Preheat the oven to 180 degrees or 160 degrees fan oven. Lightly grease 2 pie tins, [the kind that you would use to make mince pies].
7. Roll out half of the pastry quite thinly, cut out the bigger circles and line the bottom of each pie. Then roll out the other half, cut out the pie lids and cut out a mouth, nose and eyes using a sharp knife. Use scraps of pastry to cut out stalks.
8. Separate an egg and beat the yolk with 1-2 tablespoons of milk.
9. Fill each pie with apple to the top and brush the pastry edges with the egg and milk. Brush the edges under the pastry lids too and gently press them into place. Brush the stalks with a little egg and milk then attach.
10. Bake for 16-18 minutes. Leave in the tin to cool for a few minutes before taking them out.

Cooks Note

These yummy little spiced apple pies with Jack O'lantern faces are just the job for Halloween or bonfire night. These little pies are just the right size for children, or for a small treat for an adult. For bigger, deeper individual apple pies, use a muffin tin instead and prepare a larger amount of pastry and more apple filling.