



Apple Crumble Pie

Ingredients:

1 sheet ready rolled shortcrust pastry

3 or 4 large apples

140 gm self raising flour

75 gm butter

75 gm caster sugar

2-3 spoons sugar

1 tsp cinnamon (optional)

Method:

Pre heat your oven to 180C.

Peel, core and roughly chop the apples.

Put the apples into a pot with 3-4 tbsp water – this stops the apples from sticking while cooking.

Add a couple of spoonfuls of sugar according to taste – you'll need extra if using cooking apples.

Add a little cinnamon to the pot of apples if using.

Cover the pot with a lid and simmer the apples for 5-10 minutes, or until they have softened.

Remove from the heat and allow to cool slightly.

Unroll your pastry from the box and use the paper it is on to lift over your dish/tin.



Carefully take the paper away, and push the pastry into the edges of your dish to make sure the base and sides are lined.

Use a knife to trim the extra pastry from around the top edges of the dish where it overlaps.

Put the flour and butter in a bowl.

Rub the flour and butter together until it resembles rough breadcrumbs.

Stir the sugar into the flour and butter mix.

Put the apples over the pastry base in your dish, making sure it is even.

Sprinkle the crumble mix over the top of the apples and use a spoon to gently spread it out.

You can sprinkle extra sugar over the top of the crumble mix if you would like to.

Place the dish into your pre heated oven.

Bake for 30 minutes, until golden brown.

NOTE – You can use any type of apple for this recipe. If using cooking apples, add a little more sugar in the pot when cooking it down than if you are using eating/sweeter apples.