



"JUGGLING TWO HATS"

Apple Pie – The Farmer and the Cook – June 2019

Ingredients

2 pieces of thawed store bought puff pastry

1 tin of pie apples (800g)

Sultanas or raisins

80-100g melted butter

Cinnamon sugar (I mix 2 teaspoons of cinnamon to about 3 tbs of sugar and keep in a little zip lock bag)

Method

1. Preheat oven to 200 degrees. Mix together your pie apples, a sprinkle of cinnamon sugar and sultanas or raisins in a bowl.
2. Place one piece of puff pastry and brush with some melted butter. Sprinkle some cinnamon sugar mixture on top then add the apple mixture to the middle of the square.
3. Place the second piece on top and fold in the edges to enclose the filling. Make some slits on top and then brush with the remainder of the melted butter. Sprinkle some more cinnamon sugar on top and bake for 25 to 30 minutes.
4. Serve with ice cream, custard or even double cream!