

Ann McClay's Apple Pie

Tastes Like Home With Catherine Fulvio

Ingredients

3 medium size cooking apples
350g plain flour
Pinch of salt
40 g castor sugar
175 g margarine or butter cut into small pieces
3 tablespoons of cold water

Optional cinnamon

Method

Sieve flour and salt into mixing bowl. Rub in margarine until mix resembles breadcrumbs. Add sugar and 2 tablespoons of the water mix with a round bladed knife. Till dough begins to cling together add other spoonful of water if needed.

Gather together with finger tips to form a rough ball and place in a cool place for 30 mins. Half your ball of dough. Roll it on a lightly floured surface to size of plate or tin you are going to use. Lay pastry on plate cover with your peeled cooking apples. Sprinkle with some sugar about 1 tablespoon and a little shaking of cinnamon if

liked.

And a little sprinkle of water over the apples. Roll out remaining half of pastry on a lightly floured surface and cover the pie. Put a little slit in centre of pastry. Brush top of pastry with egg yolk or milk. And put into a pre heated oven 190 degrees for 40 to 45 mins till pie is a nice golden.

When brown colour, take out and let cool. Sprinkle small bit of sugar on top.