

Blackberry and Apple Pie



Ingredients

100g plain flour	100g blackberries
50g butter/margarine	1 x 15ml spoon sugar
2 – 3 x 15ml spoons water	1 x 10ml spoon milk
400g cooking apples	

Equipment



Method

1. Preheat the oven to 200°C or gas mark 6.
2. Make the shortcrust pastry:
 - sift the flour into a bowl;
 - cut the butter/margarine into small pieces and add to the flour;
 - rub the butter/margarine into the flour, using your fingertips, until it looks like breadcrumbs;
 - add the cold water and start to mix together;
 - mix to form a firm, smooth dough;
 - allow to rest while you prepare the filling.
3. Core and slice the apples.
4. Place the apple slices and blackberries in the oven proof dish. Sprinkle the sugar over the top.
5. Roll out the pastry thinly on a lightly floured surface, until it is large enough to cover the pie dish.
6. Brush a little water around the edge of the pie dish.
7. Carefully place the pastry over the pie dish.
8. Trim away any pastry that hangs over the edge of the dish.
9. Press down the edges with a fork.
10. If you want, decorate your pie with pastry trimmings, then brush them with milk to keep them in place.
11. Make an air vent in the centre of the pie lid.
12. Brush the top of the pie with milk and bake for 20-25 minutes, or until golden brown.

Top Tips

- Use lots of different seasonal fruits throughout the year.
- Serve with yogurt or custard.

Skills

- Rubbing in
- Rolling out pastry
- Preparing different fruit
- Weighing and measuring
- Using a knife
- Using the oven

