

# Apple crumble pie



Easy



Serves 8



Preparation 30 mins to 1 hour and  
cooking 10 to 30 mins

## Ingredients

### For the pie

- 375g pack ready-made sweet, all-butter shortcrust pastry
- 4-6 Bramley apples (about 800g)
- 1 tbsp lemon juice
- 1½ tbsp plain flour
- ½ tsp ground cinnamon
- ½ tsp freshly grated nutmeg
- 100g golden caster sugar, plus a little extra for sprinkling

- 50g raisins or sultanas, or fresh blackberries (optional)

### For the crumble topping

- 85g plain flour
- pinch fine salt
- 85g unsalted butter, cut into small cubes
- 4 tbsp caster sugar
- handful porridge oats (optional)

\* = not provided in the soup pack

## Method

1. Lightly cover the work surface with flour, then roll out the shortcrust pastry until it is about 3cm/1½ in larger than the pie plate.
2. Flip the pastry up over the rolling pin, then lift the pastry over the plate or tin. Press it into the tin, then trim the edge with a sharp knife. Chill the pastry while you make the filling.
3. Preheat the oven to 190C/375F/Gas 5 and put a baking sheet on the middle shelf.
4. For the crumble topping, sift the flour and salt into a large bowl, then add the butter. Rub the butter into the flour using your fingertips until the mix looks like rough breadcrumbs.
5. Stir in the sugar and, if you like, a handful of oats. Chill the crumble topping in the fridge while you prepare the apples.
6. Peel the apples, cut in half, then into chunky slices, cutting out the core as you go. Toss the apple slices with the lemon juice in a large bowl.
7. Sift over the flour, cinnamon and nutmeg and mix well to coat. Tip in the sugar, reserving some for the topping, and add in the raisins or fruit, if using. Mix well.
8. Pile the apples into the pastry lined tin, scatter with the crumble mix and then a final sprinkling of sugar. (It will seem to be heaped high but will reduce and settle during baking.) Bake the pie for 30 minutes, or until the pastry and crumble are golden and crisp. Serve warm with cream or ice cream.

We've got a huge range of things happening at St Paul's, from our weekly community meals and pizza nights, to chicken keeping, garden sessions and the Veg Barra! If you'd like to get involved with any of these activities please get in touch with Mel on 07516 462236.



***DIY Dinners*** is a volunteer led, food project propose to provide the

local community with affordable and healthy recipe bags to cook at home every week. We are working with local people to create meals that containing all pre-weighed quantities of row ingredients to make a healthy dish at home with the recipes along with detailed instructions.

By offering these food bags we hope to teach, motivate and inspire confidence in local people to cook for themselves. We believe this will help them to continue, and also enjoy, making affordable, healthy choices throughout the week for themselves and their families.