



Baked apple pie

Shopping list:

- 150grams unsalted butter, softened
- 250grams bakers flour
- 80grams caster sugar
- 1 egg
- 2kg granny smith apples
- 1 cup caster sugar
- 1 tablespoon vanilla extract
- 4 tablespoons almond meal
- 80grams sultanas
- 2 eggs

Method:

1. In a mixer, add the unsalted butter, caster sugar, bakers flour and egg and with a paddle mix until the mixture has all come together. Wrap in glad wrap and let rest for 1 hour, or overnight if possible.
2. Roll out the pastry to a thickness of around ½ cm and line a tart base or baking tray. Also cut a piece big enough to cover the top as well. Set aside.
3. Peel the granny smith apples, cut them into quarters and take out the core.
4. In a non-stick fry pan, gently fry the apples in a little vegetable oil until they start to caramelize then add the caster sugar vanilla extract sultanas and cook until the mixture becomes like a syrup. Take off and let cool for 10 minutes.
5. Add the 2 eggs and the almond meal to mixture and combine well.
6. Pour into the pastry lined baked tin, brush around the edges with egg wash and then place the pastry top on. Prick the top with a fork to release the excess steam, then brush the top with egg wash again and sprinkle with caster sugar and bake at 190C for approximately 20-25 minutes or until golden brown.

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