

Grannies Apple pie

www.ncbr.com.au



Suits
Campoven

Method

Extras by choice

Rhubarb is a great extra but make sure you use only stalks and peel fully cut into chunks and pre-cook before adding apple to saucepan. add extra sugar to taste.

Serving
suggestions

Best served whilst hot with custard, ice cream and cream.

Recipe submitted by

John Gavin

Ingredients

500 grams granny smith apples.
or 450 gram tin pie apple (for cheats)
1/3 cup brown sugar.
1/4 cup water
1 tablespoon water extra
1/2 tablespoon corn flour
2 tablespoons sultanas.
1 teaspoon cinnamon
1 tablespoon white sugar
2 sheets sweetened short crust pastry
milk & egg-wash.

Peel apples and quarter.
take out seed core divide quarters into chunky slices.
put into saucepan with brown sugar and water
simmer on butane cooker until sugar is dissolved and
apple softens.

Make paste from corn flour and whilst stirring add to
apple, try not to break up apple more than needed.
mixture must be stiff and not liquid.
Add sultanas and stir through.
Put aside to cool.

Lay out pastry to thaw (10 minutes) cover with damp
cloth to avoid drying out.
Lay 1 sheet pastry on 8" (200mm) pie tin and gently
press into shape of pie tin.
Add the apple mix into the centre and allow to peak
up (don't flatten down)
brush edges with egg-wash and lay top sheet on allow
it to take shape of the apple.

trim around with sharp knife (dip in water)press
edges of pastry with fork or fingers to seal, put small
cut in top of pastry to allow steam out.

brush lightly with egg-wash, sprinkle white sugar and
cinnamon over.
place into pre heated camp oven (cooking time aprox
25 mins)