

LIZ'S STATION COOKING  
DECEMBER 2008

### **EASY APPLE PIE**

Preparation time: 15 minutes

Cooking time: 25 minutes

Total Ingredients: 5

Cooking Ability Score: Easy

Enough for: 8 people



Thaw out on your benchtop

- 3 sheets Puff Pastry

Mix the following ingredients into a microwave safe 2L jug and cook on high for 3 minutes. Stir well as soon as removed from microwave.

- 800g tin of pie apples
- 2 heaped tablespoons cornflour
- 3 tablespoons castor sugar
- $\frac{1}{2}$  teaspoon cinnamon sugar

Press required pastry sheets (takes about  $1\frac{3}{4}$  sheets) into the base of a 25cm oven proof tart dish.

Spoon the apple mixture into the pastry base.

Use remaining pastry sheets to cover the apple mixture. Cut 1 small air vent hole central in top. You can pinch the edges; add shaped pastry pieces etc. for decoration. Sprinkle cinnamon sugar over top. Bake at 180C for 30 minutes, or until golden brown. Serve hot, best with custard and ice cream.

You can prepare the apple pie any time during the day, refrigerate it, and then cook it while eating your main meal at night. If it is cooked from the fridge, allow an extra 15 minutes cooking time.