**Apple Pie**

**Ingredients:**

* **Pastry**
	+ 340ml all-purpose flour
	+ 2ml salt
	+ 15ml sugar
	+ 60ml butter (cold)
	+ 60ml shortening (cold)
	+ 60ml cold water
* **Filling**
	+ 3 apples (peeled, cored and sliced)
	+ 50ml brown sugar
	+ 3ml cinnamon
	+ 15ml flour

**Method:**

* **Day 1: Pastry**
1. Whisk the flour, salt and sugar together in a large bowl
2. Cut in the butter, until it resembles gravel
3. Sprinkle in ice water and mix with fingers until dough comes together in a ball
4. Divide into two pieces – making sure one is slightly larger than the other
5. Roll out into disks and label – put in fridge
* **Day 2: Filling**
1. Preheat oven to 400 degrees
2. After washing, peeling, coring and slicing apples toss with brown sugar, cinnamon and flour
3. Add apples to crust
4. Transfer to pie plate by folding into quarters then unfolding in the dish
5. Roll out smaller pie dough to cover the top of the pie plate – leave until filling is in
6. Carefully plate top of pie or create lattice
7. Decorate the edge of your pie with a fluted edge, rope edge or ridges
8. Pierce center several times with a fork
9. Bake at 400 degrees for 30 minutes or until top is golden and juices are bubbling

