

# APPLE PIES

## Utensils and equipment

\* Kitchen scales



\* Pastry brush



\* Chopping board



\* Measuring spoons



\* Chopping knife



\* Table knife



\* Mixing bowl



\* Vegetable peeler



\* 2 tablespoons



\* 2 plates



\* Orange squeezer



\* Serving plate



\* Muffin tin



\* Cooling tray



\* Apple corer



\* Pastry cutters  
(8cm, 10cm)



\* Rolling pin



# Ingredients

**200g shortcrust pastry**



**1 large apple**



**1 tsp lemon juice**



**½ tsp cinnamon**



**25g dried fruit**



**25g rolled oats**



**Cooking time: 30 minutes**

**Number of servings: makes 8 to 10 pies**

# Method

1. Defrost shortcrust pastry which has been prepared and frozen beforehand or use freshly prepared pastry.



2. Preheat oven to 190°C, gas mark 5. Lightly grease a muffin tin and set aside.



3. Peel, core and chop the apples and place in a mixing bowl. Add the lemon juice, oats, dried fruit and Cinnamon and mix well.



4. Lightly flour the work surface. Divide the pastry in two, with one piece slightly bigger than the other. Roll out the larger piece of pastry. Using a 10cm pastry cutter cut out 12 rounds to line the muffin moulds. Put them in the moulds and shape them to fit the sides.



6. Add 2 tablespoons of the apple mixture in each pastry case and spread out evenly.



7. Roll out the other piece of pastry and use an 8cm cutter to cut out 8 rounds. Cover pies with the pastry rounds. Brush the top with some milk. Prick with a fork.



8. Bake in the oven for 20 minutes or until the pastry is lightly golden and crispy. Allow to cool on a cooling tray and serve.

