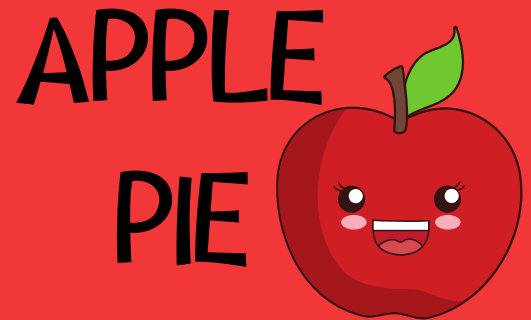


Bestwood



Clevercooks



INGREDIENTS

- 375g pack ready-to-roll shortcrust pastry
- 5 apples, peeled, cored and cut into chunks
- 3 tbsp pure maple syrup
- 2 tsp cinnamon
- 1 lemon, juiced and zested
- 100g sultanas (optional)
- 1 egg, beaten
- Maple sugar or caster sugar (To dust - optional)

PREP TIME

- Prep | 10 m
- Cook | 45 m
- Ready in | 55 m
- Serves 4

PROCEDURE

- 01** Preheat the oven to 180°C/160°C fan/Gas Mark 4. Follow packet instructions for preparing pastry.
- 02** Add the apples to a saucepan with the maple syrup, cinnamon, lemon juice, zest and sultanas (if using). Cook over a medium heat for 5 minutes, until the apple chunks have slightly softened but still retain their shape.
- 03** Spread the apple mixture over the bottom of an ovenproof pie dish, and carefully roll the pastry over the top. Trim the excess pastry with a sharp knife and secure the edges down using the back of a fork.
- 04** Lightly brush pastry with beaten egg and then prick pastry top a few times with a fork. Bake for 15 – 20 minutes until pastry is golden brown. Dust with maple sugar/caster sugar and serve with ice cream, cream or custard.

**Please take photos of your experience*