



Apple Pie



Serves
4



Prep
20 minutes



Cooking
30-35 minutes



Ingredients

2 x 395g cans of Princes Apple Fruit Filling

400g ready-made shortcrust pastry

2 tbsp milk

Cream, ice cream or custard, to serve

Method

1. Preheat the oven to 200°C/fan oven 180°C/Gas Mark 6.
2. Roll out half the pastry on a lightly floured surface and use it to line a 20cm (8 inch) diameter pie plate or dish. Roll out the rest of the pastry to form the lid, then set it to one side.
3. Spoon the cans of Princes Apple Fruit Filling into the pie dish. Dampen the edges of the pastry, lift the lid on top and press the edges together to seal. Trim with a sharp knife. Re-roll the trimmings and use them to make pastry leaves, arranging them on top of the pie.
4. Brush the surface of the pie with milk. Bake for 30-35 minutes, until golden brown. Serve with cream, ice cream or custard.