


RED CHERRY PIE



 Serves
4

 Prep
25 minutes

 Cooking
30-35 minutes

METHOD

1. Sift the flour and salt into a large mixing bowl. Use your fingertips to rub the Trex into the flour until the mixture looks like fine crumbs. Add 2-3 tbsp chilled water and mix it in with a knife until the pastry clings together. Form the dough into a ball, then wrap and chill for 10 minutes.
2. Preheat the oven to 200°C/fan oven 180°C/Gas Mark 6. Roll out half the pastry on a lightly floured surface and use it to line a 20cm (8 inch) diameter pie dish. Roll out the rest of the pastry to form the lid, then set it to one side.
3. Spoon the cans of Princes Red Cherry 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.
4. Brush the surface of the pie with the egg and milk mixture. Sprinkle with caster sugar and bake for 30-35 minutes, until golden brown. Serve with cream, ice cream or custard.

INGREDIENTS

2 x 410g cans of **Princes Red Cherry Fruit Filling**

225g plain flour

Pinch salt

100g Trex

1 egg, beaten with 1 tbsp milk

2 tsp caster sugar, for sprinkling

Cream, ice cream or custard