HEARTY & GROUNDING

Apple and Blackberry Pie

PREP	COOK	SERVES
40 min	50 min	8 slices

Vegetarian

A deep, double-crust pie with tart cooking apples and blackberries in buttery shortcrust.

Ingredients

For the pastry

- 300 g plain flour
- 150 g cold butter, cubed
- 2 tbsp icing sugar
- A pinch of salt
- 5 to 6 tbsp cold water

For the filling

- 5 large cooking apples (about 900 g), peeled and sliced
- 200 g blackberries
- 100 g caster sugar
- 2 tbsp cornflour
- 1 tsp ground cinnamon
- Juice of 1/2 lemon

To finish

- 1 egg, beaten
- 1 tbsp demerara sugar

Method

1. Rub the butter into the flour, icing sugar and salt until it looks like breadcrumbs. Add the water until the dough comes together. Wrap and chill for 30 minutes.
2. Heat the oven to 190°C and put a baking tray inside to heat up.

3. Toss the apples, blackberries, sugar, cornflour, cinnamon and lemon juice together.
4. Roll out two thirds of the pastry and line a 23 cm pie dish. Pile in the filling.
5. Roll out the rest for the lid. Brush the rim with egg, cover, press to seal and crimp. Cut a steam vent, brush with egg and sprinkle with demerara.
6. Bake on the hot tray for 45 to 50 minutes until deep golden. Rest for 20 minutes before cutting.

Cook's tip

Baking on a preheated tray crisps the bottom crust so it does not go soggy.