

Little Havens and The J's cookery masterclass October - Homemade Apple Pie

Ingredients for the pastry

400g plain flour (Can be chilled)
200g butter (NOT MARGARINE) (Must be cold)
100-200ml Ice cold water

Ingredients for pie filling

4-5 (depending on size) fresh Brambly cooking apples or other alternative apples suitable for cooking such as Granny smiths or Fuji apples (families are welcome to collect fresh apples grown in our Little Havens' garden)
1-2tsp of cinnamon or other spices such as ground cloves, cardamom, allspice or nutmeg (you can even use a mix of spices)
100g butter
100g caster sugar
2-3tbsps cornflour mixed with water
1 lemon or lemon juice
1-2tbsps semolina (optional)

Equipment List:

Saucepan
Wooden spoon or other large spoon
Tablespoons and Teaspoons
Chopping board
Sharp knife
Measuring scales
Sieve or colander
Measuring jug
Mixing bowls
Baking tray or plate
Pie dish or heatproof plat with a rim
Rolling pin or round clean glass (ideally chilled)
Pastry brush or new paintbrush (optional)

