

Ma Larkin's Double Crusted Apple Pie Recipe

Serves: 6

Special equipment

23cm (9in) pie tin and a baking sheet

Ingredients

350g (12oz) plain flour, plus extra for dusting

175g (6oz) hard block margarine, plus extra for greasing

About 6 tbsp cold water

1kg (2 1/4lb) dessert or cooking apples

Juice of 1 small lemon

85g (3oz) sugar, plus 1 tbsp to glaze

1 1/2 tbsp cornflour

1 tbsp milk, to glaze

Prep Time 45 mins

plus 30mins chilling

Cook Time 40-50 mins

Method

To make the pastry, place 350g plain flour in a bowl, cut 175g hard block margarine into cubes and add to the flour. Using your fingertips, rub the fat and flour together until it's all incorporated. Continue rubbing in, occasionally shaking the bowl to bring any large pieces of fat to the surface. When all the fat is rubbed in it should look like breadcrumbs. Add 6 tablespoons of cold water, one spoonful at a time, mix with a knife. Enough water has been added when it holds its shape. Gently gather the pastry together against the side of the bowl and turn it onto a work surface. Gently shape the pastry and pat it into a rough ball. Wrap in cling film and refrigerate for 30 mins.



Remove half the pastry from the cling film.

Flour your work surface and rolling pin. Flatten the pastry. Working from the centre out, roll out the pastry into a circle, about 35cm (14in) across. With floured hands, fold the pastry in half, then in half again, to resemble a fan shape. Place it in the tin with the point in the centre. This will help minimize stretching. Unfold the pastry and ease it into the tin without stretching or pulling. Do not worry about the pastry hanging over the edge, because this will be trimmed later.

Place a baking sheet in the oven and preheat to 220°C (fan 200°C/425°F/Gas 7).

Peel, core, and slice the apples. Toss in lemon juice, then sugar and cornflour.

Turn the apples into the lined tin, then use a fork to distribute the slices, heaping them up towards the centre. Brush the rim of the pastry with a little milk.

Unwrap the remaining piece of pastry, and as before roll it out, fold it into a fan shape and cover the pie. Press down the edges. Trim the excess. Holding a knife horizontally, tap all around the cut edge of the pie. Crimp the edges. Brush the top with milk. Cut a 1cm (1/2in) steam hole in the centre.

Re-roll the trimmings, cut out decorative shapes, and arrange on top of the pie, leaving the steam hole clear. Brush the shapes with milk and sift sugar over the pie.

Put the pie on the baking sheet and bake for about 15 minutes, then reduce the oven temperature to 180°C (fan 160°C/350°F/Gas 4) and bake for 30-35 minutes.

Serve hot with a dollop of English custard!

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