



Salted Caramel Apple Pie

3 large Granny Smith apples
2 large Pink Lady apples
2 tbsp lemon juice
2 tbsp brown sugar
2 tbsp plain flour
1 tsp ground cinnamon
¼ tsp allspice
¼ tsp ground nutmeg
1 egg lightly whisked
Raw sugar for sprinkling on top of pie

Pastry

2 cups plain flour
1/3 cup custard powder
½ cup icing sugar
185g chilled butter, chopped
2 egg yolks
1tbsp cold water

Caramel Sauce

1 cup caster sugar
¾ cup thickened cream
50g butter
½ tsp salt

1. Add to a food processor the pastry ingredients – flour, icing sugar, custard powder and butter. Pulse/blitz until the mixture resembles fine crumbs. Then add eggs and cold water and blitz again until the mixture comes together as a dough.
2. Turn the dough out onto a floured surface. Bring it together and shape it into a disc. Cover in plastic wrap and refrigerate for 30 minutes.
3. Meanwhile, make the caramel sauce. Add caster sugar to a saucepan on MED heat and continue stirring for 5-7 minutes until the sugar has melted and caramelised. Then take the pan off the heat and stir in butter, salt and cream. It will seize at this point, but keep stirring and return to a LOW heat. The mixture will melt back into a sauce. Bring it to the boil and then set it aside to cool.
4. Peel, core and finely slice the apples and toss them in a large bowl with the lemon juice. Add brown sugar, flour and spices and toss the mixture to coat the apple.
5. Reserve 1/3 of the pastry and roll out the rest to approximately 5mm thick. Use the pastry to line a well-greased pie dish.
6. Assemble the pie – first a layer of apple, then drizzle 1-2 tbsp of salted caramel over the top. Repeat this process again and finally top with a third layer of apple.
7. Roll out the reserved pastry and top your pie.
8. Beat 1 egg and use it as a final wash over your pie, sprinkled with raw sugar.
9. Bake at 200 degrees Celsius for approximately 30 minutes or until golden brown.
10. Serve with warm salted caramel sauce and vanilla ice cream.