

HEY DUGGEE

Apple Pie Recipe



Ingredients

- 500g pack ready made shortcrust pastry
- 600g cooking apples
- 2 tbsp plain flour
- 125g caster sugar
- 1 level tsp ground cinnamon

Method

Preheat the oven to 190°C (Gas mark 5/375°F).

Roll out 1/3 of the pastry into a large rectangle, then use to line a rectangle pie dish or tin (approx. 25cm by 18cm in size). Trim the edges to remove any overhanging pieces.

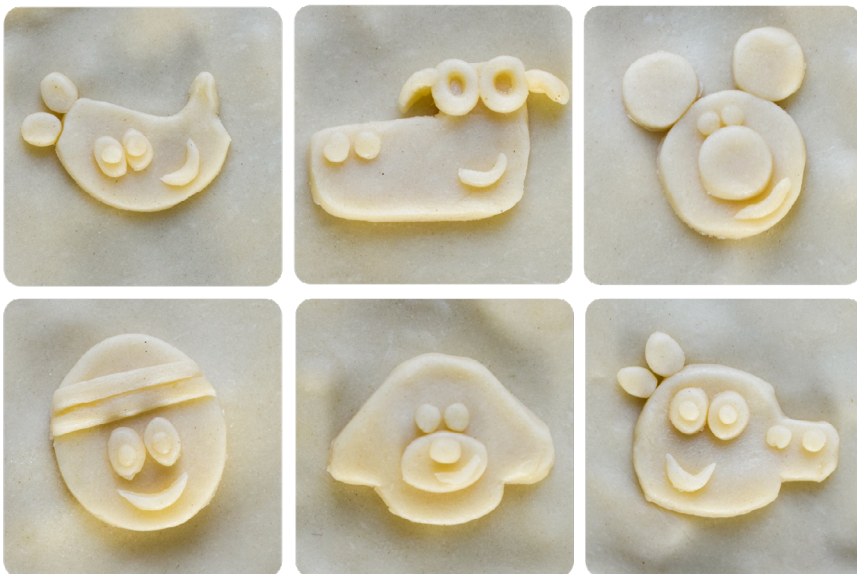
Peel and core the cooking apples, then cut into evenly sized pieces.

Mix the flour, sugar and cinnamon together in a large bowl then add the apples and toss together until evenly coated.

Pour the apple mixture into the pastry-lined pie dish and spread out into an even layer.

Roll out the remaining pastry, into a large rectangle and use it to cover the top of the pie. Trim off the edges and reserve the off-cuts.

Roll out the off-cuts and use them to create the Hey Duggee characters to decorate the pie.



Bake in the oven for 45 minutes until golden and cooked through.