

Roo's Recipes

APPLE PIES

Makes 12 small apple pies

Ingredients

450g of Plain flour

4 tbsp of Caster sugar

225g of Butter

6 Apples

½ tsp of Cinnamon

1 tbsp of Soft brown sugar

Raisins

Small foil cases to bake in



Instructions

- Peel, chop and stew the apples. Add the sugar and cinnamon and allow to cool whilst the pastry is prepared.
- Mix flour, sugar and butter together to form a crumbly dough.
- Add water a tablespoon at a time and combine with hands until a smooth dough is formed.
- Add foil cases to a bun tin. Roll the pastry dough on a lightly floured surface.
- Cut 24 circles from the pastry. Use half of the circles to line each foil case and fill with the apple mixture.
- Top each pie with another pastry circle and crimp the edges to seal. Glaze with milk or egg.
- Bake in a pre-heated oven, 190°C/375°F/Gas mark 5 for 20 minutes or until golden brown.



Find us on facebook
[facebook.com/kiddicaru](https://www.facebook.com/kiddicaru)



Follow us on twitter
twitter.com/Kiddicaru

Visit our website www.kiddicaru.com

