



Mrs Hetherington's Famous Apple Pie

Equipment: <ol style="list-style-type: none">1. Knife2. Saucepan3. Chopping board4. Knife5. Measuring cups6. Measuring spoons7. Peeler8. Baking paper	Ingredients: <ul style="list-style-type: none">• 4 x sheets crust pastry• ½ cup unsalted butter• 3 tbsp. all-purpose flour• ½ cup white sugar• ½ cup brown sugar• ¼ cup water• 8 Granny Smith apples, cored and sliced
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What to do:

- 1. Pre-heat oven to 220 degrees C.**
- 2. Melt butter in a saucepan and stir in flour to form a paste.**
- 3. Add white, brown sugar and water, bring to boil. Reduce temperature and simmer 5 minutes.**
- 4. Place baking paper onto pie dish**
- 5. Add one or two sheets of pastry onto dish and fill with sliced apples, mounded slightly.**
- 6. Cover with lattice work crust.**
- 7. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.**
- 8. Bake 15 minutes into hot oven, Reduce the temperature to 180 degrees C and continue to bake a further 30 to 35 minutes.**