

# Caramel Apple Crumble Pie

## Ingredients

### Pastry Base

730g plain flour

416g unsalted butter

4tbsp icing sugar

4 egg yolk

2 kg cooking apple (peeled & cored weight)

416g light brown sugar

2 tsp ground cinnamon

416g caramel

Crumble mix

500g plain flour

250g caster sugar

250g unsalted butter

## Method

- Sift the flour, icing sugar, and add the diced butter, egg yolk, and 1tbsp of cold water into a food processor. Blitz quickly on the pulse setting until the mixture starts to bind, it shouldn't take too long at all
  - Grease & flour a deep tin – Roll the pastry mix out onto a lightly floured surface. As you are cooking the fruit in a pan, it really can vary in time.
  - Press the pastry into the tin and trim & neaten the edges. Fill any gaps of the pastry with any excess pastry so its all covered Refrigerate for 1/2 an hour
  - Preheat the oven to 200C – cover the pastry with baking parchment and fill with baking beans/rice and bake the pastry 'Blind' for 15 minutes
  - Remove the parchment and the beans and bake for an extra 5-10 minutes or until the pastry is cooked through and turning golden Leave to cool in the tin.
  - Chop the peeled and cored apples into
- inch size pieces so they're still reasonably sized. Add the apple to a large heavy based pan, along with the sugar, cinnamon and two tablespoons of water.
- Cook the apple in the pan, whilst stirring, over a medium heat for five minutes. After the five minutes, stop stirring and add the pan lid and leave to 'simmer' for another five minutes.
  - You basically need the fruit to still have texture and firmness. If the apples are getting very soft quickly, turn the heat off and move onto the next step as you don't want it to be too liquid
  - Rub together the sugar, flour and butter until the mixture resembles bread crumbs. The butter needs to be cold for it to work
  - Add the apple into the pie case and carefully dollop over the caramel in small spoonfuls
  - Sprinkle over the crumble mixture. Bake the pie in the oven for 25-30 minutes until the crumble mixture on top is golden
  - Once baked, leave the pie to cool.

