

# BLACKBERRY & APPLE PIE



"This is what baking is all about: feeling good, wafting along in the warm sweet smelling air, unwinding, no longer being entirely an office creature"

Nigella Lawson

## YOU'LL NEED THESE:

### Puff pastry (see page 107)

### Filling:

- 2 medium green apples
- 325g blackberries
- 60g unsalted butter
- 125g caster sugar
- 1 Tablespoon rosewater
- ½ teaspoon ground cinnamon
- 3 level Tablespoons cornflour

### Glaze:

- 1 - 2 Tablespoons milk
- 1 - 2 Tablespoons caster sugar

## TO MAKE THIS:

1. Make the pastry (see page 107) then form into two discs, one slightly smaller than the other. Cover with plastic wrap and rest the pastry in the fridge.
2. Preheat oven to 220°C.
3. In a saucepan, melt the butter and add the sugar, rosewater and cinnamon, then cook the apples for approx 3 minutes, remove them with a spatula to a dish.
4. Pour the juices into a measuring jug and whisk in the cornflour to form a paste.
5. Line the bottom and sides of a 20cm shallow pie plate with the rolled out pastry and put the apples and blackberries into the pie.
6. Pour over the cornflour-butter mixture, stirring gently to cover all the fruit without tearing the pastry.
7. Roll out the smaller disc of pastry, dampen the edges of the pie with water, and put the pie lid on top.
8. Crimp the edges, either by hand or using a fork to seal.
9. Decorate the top with any pastry scraps as desired and make a slit with a sharp knife in the centre of the pie lid.
10. Glaze with the milk and cook for 20 minutes before reducing heat to 180°C.
11. Sprinkle the top with caster sugar and cook for a further 20 minutes.
12. Leave to sit for 15 minutes before serving with either cream, ice cream, custard or all three!