Granny Mock Apple Pie

Fun to make and sure to please – best served warm!

Enjoy.

METHOD

• Mix the flour, cinnamon, sugar and butter until mixture resembles very coarse breadcrumbs.
• Add the egg yolks, cold water and vanilla, and process until a dough forms.
• Take a third of the dough (for your lattice), wrap in plastic.
• Wrap the remaining dough in plastic wrap. Refrigerate for at least an hour.
• Combine apples, sultana, butter, nutmeg, cloves, cinnamon and water in saucepan.
• Cook over a low heat for 20-25 minutes, stirring occasionally, until soft but not mushy.
• Drain the juice from the apples into a small bowl and stir in the cornflour until it dissolves.
• Return this mixture to the apples. Mix to combine. Set aside.
• Remove the larger disc of pastry from the fridge.
• Preheat the oven to 180C and grease a pie dish well.
• On a lightly floured surface, roll out the larger call of dough until it is big enough to line your pie dish.
• Lightly flour the dough and ease it into the pie dish, pressing it into any edges.
• Trim the excess pastry, leaving a 2cm overhang.
• Fill with the apple filling.
• Roll out the lattice dough and cut into 1.5-2cm wide strips.
• Arrange them in a lattice over the apples.
• Bake for 40-60 minutes until the crust is golden brown.

CRUST

3 cups plain flour
1/2 cup caster sugar
250g unsalted butter cold and cubed
2 egg yolks
4 tbsp cold water
1 tsp vanilla extract
1 tsp cinnamon

APPLE FILLING

8 large Mock’s Golden Delicious apples, cored and chopped into 1cm cubes (no need to peel)
1 cup sultanas
2 cloves
1 tbsp butter
1 tsp ground nutmeg
2 tbsp water
1 tbsp cornflour

TO SERVE

Serve with fresh cream, and an icy cold glass of Mock Red Hill Sparkling Apple Juice with crushed mint.

INGREDIENTS

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ABOUT MOCK RED HILL In 1895 the Mock Family planted their first Orchard just outside Melbourne. Five generations later, they continue to grow apples in the picturesque hinterland of Red Hill. Today they invite you to visit the Orchard to sample a delicious range of certified Bio-Dynamic products, including Apple Cider, Juices & Freeze-dried fruits.