

6th Annual Apple Pie Contest – 9/25/10
1st Place Winner (tie) – Brenda Lopata

Three Generation English Apple Pie

Note: Ideally this should be made with English “Bramley” apples, but as these are not obtainable in the USA, the recipe has been adapted to suit locally obtainable apples.

Ingredients

For the Pastry

- 8 oz. Flour
- Pinch of salt
- 6 oz. Butter – cold from the fridge
- 3 oz. Sugar

For the Filling

- 8 Apples (3 Jonathan, 3 Empire and 2 Golden Delicious), peeled, cored and thinly sliced using a mandolin
- A large tablespoon of Apricot Jam
- Cinnamon (to taste)

Top

- 1 Egg
- Sugar

Method

Sift flour into a large bowl and add pinch of salt. Cut the butter into the flour until it resembles bread crumbs. Add sugar, and pour a little ice cold water to the mix. Work into dough with fingers, being careful to not overwork it. Cover with Saran wrap and refrigerate for 30 minutes. Meanwhile, in a glass bowl, microwave the sliced apples until they start to soften, but not to disintegrate.

Grease the pie tin with some butter. Remove dough from fridge and roll out to make the pastry. Line the bottom and sides of a 9” diameter by 1½” deep pie tin with the pastry and thinly spread apricot jam on the bottom. Arrange about 1/3 of the sliced apples, in layers, and sprinkle with cinnamon. Arrange another 1/3 of the apples in layers and a further sprinkle of cinnamon and finally the rest of the apples followed by a final layer of cinnamon.

Cover filling with a layer of pastry and seal round the edges. Pierce the center of the pastry to make a small hole to allow the steam to escape. Decorate top of pie to taste with flowers or leaves formed with surplus pastry and paint top of pie thinly with beaten egg. Dust with sugar.

Preheat oven to 350°F and bake pie for 40 minutes until golden brown.

By Brenda Lopata, Iain Lopata, Amy Lopata