

Walnut Apple Pie

A rich homemade pie of apples, raisins, and walnuts, topped with a crumb topping

Yield:

1 pie

Ingredients:

Pastry:

160g (1 cup) Bread flour

240g (1 1/2 cups) Cake flour

320g (3 sticks, or 1 1/2 cups) butter (cold)

50ml (1/5 cup) ice water

Filling:

7 Fuji apples (large), peeled and cut, or other green apples

50g (2 Tablespoons) butter

120g (slightly less than 2/3 cup) castor sugar

1 lemon (juice)

1/2 tsp cinnamon powder

70g (2/3 cup) raisins soaked in brandy for 1 day

150 g (1 1/2 cups) walnuts (toasted)

Topping:

100g (about 4 ounces, or 1/2 stick) butter

80g (slightly more than 1/3 cup) castor sugar

100g (about 3/4 cup) Cake flour

Instructions:

1. Filling: Boil apples, add sugar, lemon juice, and butter over low heat till soft and dry. Add raisins, cinnamon powder, and walnuts, stir evenly, remove from stove and cool.

2. Pastry: Mix bread and cake flour (no need to sift) in a bowl, cut clod butter into small cubes and use rubbing method

to mix into flour. Slowly add in ice water and mix into a dough. Chill for half an hour.

Roll out dough onto a floured surface and cut out into pie tin. Prick the base with a fork to prevent puffing when baking.

3. Topping: Use another mixing bowl; pour in cake flour and castor sugar. Cut cold butter into small cubes and use rubbing method to create powdery texture. Do not allow big lumps. Put into fridge to chill for ten minutes.

4. Put apple fillings onto pie tin or pie shells. Preheat oven at 180 Celsius (350 degrees Fahrenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



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