PREP: 30 min
COOK: 50 min
SERVES: 12

Vanilla Bean Apple Pie

Is there anything more classic than apple pie? The smell of this pie baking will drive everyone absolutely crazy, and that's nothing compared to the taste!

Ingredients

Pastry

3 1/3 cups (500g) plain flour

¼ cup (40g) icing sugar

Pinch salt

275g unsalted butter, cold, cubed

2 tsp Queen Organic Vanilla Bean Paste

½ cup (125ml) ice cold water

Filling

10-12 large granny smith apples

2 tbsp lemon juice

100g unsalted butter

Method - Pastry

STEP 1

Place flour, icing sugar, and salt into food processor. Pulse several times to incorporate ingredients.

STEP 2

Add cold butter and pulse several times in short bursts until butter is just beginning to incorporate. The butter should be in a variety of sizes, with some the size of large peas.

STEP 3

Add Vanilla Bean Paste and ice water, briefly pulse 4-6 times until dough holds together when squeezed between your fingers. If still too dry add another tablespoon of water, pulsing the dough until it holds together. Pour out onto cling wrap and gently press the dough together. Split dough in two and wrap tightly in cling wrap and chill for 30 minutes.

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Ingredients

1 cup (160g) brown sugar, lightly packed (55g) sugar

½ tsp Queen Cinnamon Baking Paste

2 tsp Queen Vanilla Bean Paste

To Assemble

1 large egg, lightly beaten

Raw or Demerara sugar, to sprinkle

Method - Filling

STEP 1

Peel and core apples, and cut each into 8 pieces. Mix with lemon juice in a large bowl, to prevent apple from browning.

STEP 2

Place butter and sugar in a large heavy based saucepan over medium heat until melted. Add apple, Cinnamon Baking Paste and Vanilla Bean Paste. Cook, stirring occasionally for 10 minutes, or until apples have softened. Set aside to cool.

Method - Assembly

STEP 1

Grease a deep 23cm pie dish. On a lightly floured surface, roll out first half of pastry. Drape dough over rolling pin, and place into pie dish, trimming the edges.

STEP 2

Pour in filling and take out second lot of dough. Roll into a large rectangle approximately the diameter of the pie dish. Cut pastry into even strips and place over pie filling in lattice pattern. Trim off remaining dough and place pie in freezer for 15-20 minutes to allow dough to chill thoroughly. Preheat oven to 200C (fan forced).

STEP 3

Brush top of pie with egg wash and sprinkle with sugar. Bake for 20 minutes before decreasing the temperature to 180C for another 20 minutes. Allow to cool slightly and serve warm with ice cream or custard.

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