

Maureen's Apple Pie

Shopping list

1 cup raw sugar
175g self raising flour
80g plain flour
225g unsalted butter, softened
1 large free range egg
3 tbsp milk
5 Granny Smith apples
squeeze of lemon juice
1 cinnamon stick (optional)
2 tbsp sugar,
additional for dusting



Serves 6-8

Method

Pre heat oven to 180C.

Peel and core 5 apples, then cut each into eight pieces. Place apple pieces in a heavy based saucepan with 50g unsalted butter, ½ cup sugar, a squeeze of lemon juice to stop the apples from browning and a cinnamon stick. Cook over medium heat until just softened but still holding their shape. Set aside to cool.

In a food processor, process both flours, ½ cup sugar and the remaining unsalted butter until the mixture resembles fine breadcrumbs. Add the egg and milk and pulse to combine. Remove from the processor and gently press the pastry into a well greased pastry tin - working as evenly as possible as the pastry is quite delicate. Place in the fridge to rest for ½ an hour, and wrap the leftover pastry in plastic wrap until needed.

Blind bake the pastry base in the oven until golden, approximately 30 minutes. Arrange the apple slices over the base of the pastry shell, discarding the cinnamon stick. Roll out a disc of the reserved pastry on a well-floured surface and lay over the top of the apples. Tuck the sides in and sprinkle a little additional sugar over the pastry before baking for 30-40 minutes, or until golden brown. Serve warm with custard, pouring cream or ice cream.

This rustic-style apple pie is an absolute favourite of the Newton and Giblett families, orchardists in Manjimup, in the heart of the beautiful southern forests region of Western Australia.

Brothers George and Harold Newton left England as teenagers in 1927, their crossing sponsored on the condition they completed two years' farm work in Australia. They established their own farm in 1929, and more than 80 years on a third generation now works in the family-run orchard and fruit logistics business, which is recognised as one of the most progressive in the country.

It was George's late daughter Maureen who created this version of the much-loved dessert using that classic Australian cooking apple, the Granny Smith. The recipe fondly known as Maureen's Apple Pie has been passed on to the next generation and still takes pride of place on the table at the end of family dinners.

Maureen's husband Harvey Giblett, who now runs Newton Brothers Orchards, says this apple pie can't be beaten, especially when it's served warm with a big dollop of double cream or icecream and homemade custard.