

Blushing Cran- Apple Pie

200g caster sugar
25g cornflour
1tsp ground cinnamon
150g fresh or frozen cranberries whole (defrosted if frozen)
1kg red skinned eating apples (braeburn or similar, probably around 6 apples)
1 tsp finely grated orange zest
1 packet (400g) ready rolled shortcrust pastry (or in a block or homemade pastry of course)
1 egg
1 tbsp water
Little caster sugar for sprinkling
Custard, cream or ice-cream to serve

1. Preheat oven to 200degrees.
2. Combine sugar, cornflour and cinnamon in 6l stainless mixing bowl, set aside
3. Coarsly chop cranberries on cutting board using food chopper. Peel apples and core and cut using apple wedger, cut wedges in half lengthways. Add cranberries, apples and orange zest to sugar mixture, toss well to mix.
4. Use half the pastry to roll out to 30cm round using bakers roller and place pastry in deep dish pie plate. Whisk together egg and water in prep bowl using mini stainless whisk or mini whipper, brush bottom and sides of pastry base. Spoon apple mixture into pastry case. Form lattice by rolling out remaining pastry and cutting into strips using pastry cutter or pizza cutter, cut out hearts or stars or other shapes using creative cutters. Place 3 strips over filling in vertical rows and 3 strips over filling in horizontal rows (take turns if being pedantic when laying strips on), place a star/heart at each intersection if wished. Brush tops of lattice with egg mixture and sprinkle with additional sugar.
5. Loosely cover pie with foil and bake pie 20 mins. Remove pie, take the foil off and put back in the oven for an extra 35-40 mins or until apples cooked and pastry golden brown.
6. Ideally cool 1 hour in pie plate to serve warm, however if you can't wait then serve immediately with custard, cream or ice-cream.