

**ORCHARD BRAMLEY PIE**

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***Suitor Gallery Orchard Bramley Pie cont.***

You can sprinkle the apples with lemon juice to help keep them from going brown, if you are slow working the pastry.

Brush the edge of the pastry with cold water before laying the second piece of the pastry on top.

Squeeze the edges of the pastry together to seal them. Make a slit on the top of the pie to let the air through. Brush with a little milk or beaten egg and bake in the oven at 200°C/Gas Mark 6 for 25 - 30 minutes until golden.

Dust with icing sugar or caster sugar and serve warm with cream, custard or ice-cream.

**Speedy tips** – Is your time too short for baking? then use Ready-rolled frozen pastry, following the instructions on the packet. You can also lightly stew your apples and sugar ahead of time and keep them in handy portions in your fridge or freezer.