**Apple Pie**

**Makes 1 pie**

**Ingredients:**

1 kg cooking apples

100g sugar

1 tsp cinnamon

1 tsp vanilla extract

100ml water

Egg wash

**Method:**

* Peel, core and cut apples into large chunks
* Put into a large pan with the sugar, cinnamon, vanilla and water and over a low heat cook the apples down until slightly soft
* Place in a sieve and allow to cool and any access liquid drain
* Line a pie dish with sweet pastry and prick the base with a fork
* Spoon in the mixture
* Add and crimp the lid and glaze
* Sprinkle top with sugar and bake at 200°C for 45-50 minutes or until golden brown
* Serve with cream, custard or ice cream