



Fast Ed's Apple Pie with Hillbilly Cider

**Preparation time: 20 minutes
+ 2 hours chilling
Cooking time: 45 minutes
Serves: 4**

There is nothing more wholesome and warming than a delicious apple pie. Great home-made pastry and a rich apple filling are what you've got here. The real trick is to give the apple time to macerate, but that gives you time to make your own pastry.

125g cream cheese, cold diced
300g plain flour
¼ tsp baking powder
200g unsalted butter, cold diced
2 Tbsp cream
2 tsp apple cider vinegar
1.25kg Granny Smith apples
300ml Hillbilly Apple Cider

⅔ cup caster sugar
1 tsp ground cinnamon
½ tsp ground nutmeg
1½ Tbsp cornflour
vanilla ice cream, to serve

1 Preheat oven to 200°C. Combine cream cheese in a food processor with the flour and baking powder and pulse several times until crumbly. Add 150g butter and pulse only until the butter is still visible as thumbnail-sized pieces. Add the cream and vinegar, then pulse again, until the butter is still visible as large specks. Divide in two, flatten into discs, and refrigerate for 2 hours.
2 Peel and core the apple, then slice ½ cm thick. Combine in a large bowl with the Hillbilly Apple Cider, remaining butter, sugar and spices,

then toss well to combine.
Set aside for 2 hours to macerate.
3 Strain the apple liquid into a small saucepan, then set over a low heat and cook until syrupy. Toss the apple pieces in the cornflour, then add the syrup.
4 Roll out the pastry pieces to ½cm thick and line one into a 22cm pie dish and fill with the apple mixture. Top with the remaining pastry disc and seal using a little water. Crimp the edges, cut a cross in the centre, and bake for 45 minutes, until the pastry is deep-golden and the apples are tender. Cool in the tin for 2 hours, then serve warm with vanilla ice cream

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for Hillbilly Cider**