

Apple Pie



Ingredients

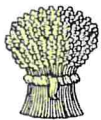
Description	Ptn	10ptn	50ptn	100ptn	200ptn
Solid Pack Apple	52 g	521 g	2.6 kg	5.21 kg	10.42 kg
Caster Sugar	8 g	83 g	417 g	833 g	1.67 kg
Plain Flour	10 g	104 g	521 g	1.04 kg	2.08 kg
Wholemeal Flour	2 g	21 g	104 g	208 g	417 g
Margarine	6 g	63 g	313 g	625 g	1.25 kg

Method

Divide the apple evenly into tins
 Make the shortcrust pastry, square up and cut into oblongs.
 Roll each oblong to cover a tin
 Cut steam vents
 Bake in the oven at 200c until golden.
 Serve hot with custard

Assembled Tags

SO₂



Contains Sulphur Dioxide & Sulphites > 10mg/kg

Contains Wheat