



AB's Honey Baked Apple Pie

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There is nothing like hot apple pie, homemade and fresh from the oven, especially when made with AB's Honey.

PREP TIME: 1 HOUR

COOK TIME: 40 MIN

INGREDIENTS

Pastry

- 180 gram plain flour
- 1 tsp sugar
- 60g gram cold butter
- ¼ cup water

Filling

- 3 medium apples, peeled and thinly sliced
- 2 tsp cinnamon
- 2 tbsp brown sugar
- 2 tbsp AB's Yellow Box Honey
- ¼ cup lemon juice



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DIRECTIONS

1. Place flour, butter & sugar in a food processor and pulse until fine, or, place in a bowl and rub with fingertips until crumbed.
2. Combine flour mixture and water in a bowl and knead until pastry formed. Shape into a ball, and refrigerate in plastic for 45 minutes.
3. Preheat the oven to 180°C
4. Roll chilled pastry out to around 5mm thick.
5. Line a 24cm pie pan with the pastry and prick the bottom several times with a fork.
6. Place the apple slices into a bowl and drizzle with lemon juice, one tbsp of AB's Honey, one tbsp of cinnamon, and three tbsp sugar.
7. Mix it all together, and pour into the pastry base. Pour remaining honey and cinnamon on top of the pie.
8. Bake for 35-40 minutes. Serve warm or cold with custard, ice cream, and a dollop of cream.

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