

RHUBARB, GINGER & APPLE SCRUNCH PIE



A very easy to prepare fruit pie, that is an ideal family dessert especially after the Sunday roast

Ingredients:

375g pack ready-rolled short-crust pastry
400g Bramley apples, sliced
400g rhubarb cut into lengths
2 tbsp cornflour
milk, for brushing
100g demerara sugar plus extra for sprinkling
2 knobs stem ginger chopped (or grated)

Method:

- Heat oven to 180C/fan 160/gas 4 and grease a large baking sheet.
- Unravel the pastry and place on the baking sheet.
- Mix the sliced apple and rhubarb with the sugar, ginger and cornflour then pile into the centre of the pastry.
- Gather up the sides of the pastry to enclose the fruit so that the pie looks like a rough tart - you need to work with the size of the pastry so it will be more of an oblong shape than round.
- Brush the pastry with milk and scatter with demerara sugar
- Bake for 35 minutes until the pastry is golden and the fruit is tender.
- Cut into slices and serve with custard.