

Apple and Blackberry Crumble Pies

For the sweet shortcrust pastry

- **175g plain flour, plus extra for dusting**
 - **25g icing sugar**
 - **100g cold unsalted butter, diced, plus extra for greasing**
 - **egg yolk**
1. For the pastry, add the flour, icing sugar and a pinch of salt to a bowl.
 2. Add the butter and rub in until the mixture resembles fine breadcrumbs.
 3. Mix the egg yolk with 1 tablespoon cold water and add a bit at a time until the mixture comes together in large clumps (add a splash more water, if needed).
 4. Tip out onto a work surface and shape into a flat disc. Wrap in cling film and put in the chiller for 5 minutes.
 5. Use a little butter to grease a 12-hole muffin tin and line the bases with discs of baking paper.
 6. Roll out the pastry on a lightly floured surface until 1/2 cm thick. Use a 9-10cm round cutter to stamp out 12 rounds. Gently press these into the muffin tin to line the base and sides.
 7. Chill for 5 minutes in the chiller.

For the crumble topping

- **100g blanched almonds**
 - **75g plain flour**
 - **50g cold unsalted butter, diced**
 - **50g demerara sugar**
 - 1 tsp ground cinnamon**
- A. Next, make the crumble topping: whiz the almonds in a food processor until chopped; remove and set aside.
 - B. Rub in the butter over the flour until they resemble breadcrumbs. Add the demerara sugar, cinnamon and a pinch of salt.
 - C. Stir in the chopped almonds.
 - D. Keep chilled.

Apple and Blackberry Crumble Pies (continued)

For the filling

- **450g Bramley cooking apples (2 medium)**
- **zest of 1 lemon, plus a good squeeze of juice**
- **150g blackberries**
- **50g caster sugar**
- **½ tsp ground cinnamon**
- **1½ tbsp cornflour**

1. For the filling, peel, quarter and core the apples. Cut into 2cm chunks and transfer to a large bowl.
2. Add the lemon zest and juice, the blackberries, caster sugar, cinnamon and cornflour. Toss together to coat.
3. Spoon the filling into the chilled pastry cases, then top with the crumble mixture.
4. Transfer to the oven, then immediately reduce the temperature to 180° C, fan 160°C, gas 4.
5. Bake for 25-30 minutes until the crumble is golden and the filling is bubbling up around the edges.
6. Leave to cool in the tin for 10 minutes then, using a round-bladed knife or dessert spoon, carefully loosen, twist and scoop out onto plates.