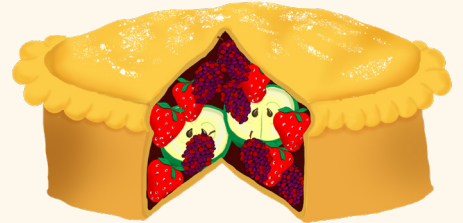




The Hogarths and their Home - Get Baking!

William and Jane Hogarth liked helping people.

Jane would make pies for the children who stayed with them in the summer with the fruit from their garden



Why not try making your own pie?

For the pastry

400g plain flour
2 tbsp caster sugar
250g butter, cut into cubes
1 egg, beaten with 2 tbsp cold water,
plus 1 egg, beaten (to glaze)

Ingredients

140g golden caster sugar, plus 1 tbsp for
sprinkling
1 tsp ground cinnamon
2 tbsp cornflour
600g cooking apples, peeled, cored, sliced

For the filling

Preparation

Grease a deep pie dish
Preheat the oven to 200C / 180 (fan) / Gas 6

For the pastry

1. Put the flour and sugar into a bowl.
2. Add the butter and rub it into the flour and sugar with your fingers until it looks like breadcrumbs.
3. Add the first beaten egg and stir until the mixture forms a pastry dough.
4. Divide your pastry into three. Keep 1/3 for later
5. Roll out the rest of your pastry until it's a little bigger than your pie dish.
6. Carefully lift it into the pie dish and press it against the sides

For the filling

1. Mix the sugar, cinnamon and cornflour in a large bowl and stir in the apples.
2. Put the apple filling into the pie dish.
3. Brush the top edges of your pastry with some of your 2nd beaten egg. This will help the lid stick to the pie.
4. Roll out your remaining 1/3 pastry to make your pie lid.
5. Lift it onto your pie. Press the lid down so it sticks.
6. Make a few small holes in the centre of the pie with the tip of a knife.
7. Brush the top of your pie with the rest of your 2nd beaten egg.
8. Sprinkle the pie with sugar and bake in the centre of the oven for 45–55 mins.

Challenge! Who will you give your pie to? Ask an adult to tell us on social media using **#HogarthAtHome**