

Marzipan and Apple Pies

Makes 12

Preparation Time 10-15 minutes plus cooking

Cooking Time 15-20 minutes

125g (4oz) plain flour

125g (4oz) wholemeal flour

pinch of salt

125g (4oz) unsalted butter, chilled

3-4 tblspns water

200g (7oz) cooking apples peeled, cored and coarsely chopped

75g (3oz) marzipan cut into 5mm (1/4 inch) cubes

milk for brushing

1 tblspn demerara sugar (optional)

Method

Mix the flours and salt in a bowl, then grate in the butter. Distribute the butter gently through the flour using a round bladed knife, then add the measured water and mix to a fairly firm dough. Put the pastry into a polythene bag and chill in the fridge for 1 hour, if possible.

Roll out the pastry thinly on a lightly floured surface. Cut out 12 rounds using a 8cm fluted cutter and 12 rounds using a 5cm fluted cutter. Line a 12 section bun tray with the larger rounds.

Mix the apples and marzipan together in a bowl. Spoon the mixture into the pastry cases, packing it in well.

Brush both sides of the remaining rounds with milk and lay them on top of the tartlets in the tin. Press the edges together to seal and sprinke each one with a little demerara sugar, if liked. Bake near the top of a preheated oven 220deg C (425deg F) Gas Mark 7 for 15-20 minutes until golden brown. Remove carefully from the tins ad leave to cool slightly on a wire rack. Serve warm or cold.