

Apple Pie

Ingredients:

- 1 cup Orgran self-raising flour (130g)
- 2 tsp. butter or margarine
- 1 egg beaten
- 3 tsp. milk
- ½ tsp. vanilla essence
- ½ cup sultanas (88g)
- 2 large apple, peeled, cored and diced

Preheat oven to 200 ° C (390 ° F) Grease casserole or pie dish

Method:

1. Mix Orgran self-raising flour, butter, egg, milk and vanilla in a large bowl
2. Add brown sugar, sultanas and apple. Place into greased casserole or pie dish
3. Bake in preheated oven for 45 minutes
4. Serving suggestion: top pie with Orgran custard mix.

Serves: 6-8