

Apple Granny Pie

Your customers will enjoy these classic flavour combinations whether it's a deli style, deep filled pie or a shallow tray bake. All bakers use different sized baking foils, tins and trays. Therefore using the suggested ingredient ratios below will ensure great tasting results. Finlay's Sunflower Apple mix can be substituted with Finlay's fresh Homebake Apple mix if a more chunky apple filling is preferred, particularly in deep filled pies.

Instructions

Line a pie dish using your standard sweetpaste dough, no more than 3mm thick. Spread on to the base a thin layer of Finlay's Patisserie Custard made up with 2 parts water to 1 part custard, 20% of total filling.

Spread evenly on top of the custard a thick layer of prepared Finlay's Apple mix, 45% of total filling.

Top the apple with a heavy sprinkle of Finlay's Crumble Mix. Spread evenly and press down slightly on to the apple, 20% of the filling.

Bake the pie for about 35 - 45 minutes at 360c to thoroughly bake through. The pie filling will swell in the baking and naturally sink slightly on cooling.

Once fully cooled, spread a layer of Craigmillar Caramel (requires to be melted) on top of the baked pie, 15% of total filling.

Filling ratios can be adjusted to suit taste or price point costing.

For a shallow traybake slice follow the same method as above.

Ingredients

Finlay's Patisserie Custard (A0133 - 10kg)

Finlay's Sunflower Apple (A0101 -
4x3.125kg)

OR

Finlay's Homebake Apple (B0162 - 10kg)

Finlay's Crumble Mix (A0131 -10kg)

Craigmillar Caramel (F0226 - 12.5kg)