

# Apple, Blackberry & Pear Crumble Pie



**Serves 8    Prep 20 mins + 30 mins chilling    Cooking 40 mins    Easy**

## Ingredients

### For the pastry

250g plain flour  
125g butter  
1 egg  
1 egg for egg wash  
or use bought pastry

### For the filling

3 apples, peeled & into small chunks  
3 pears peeled & cut into slices  
300g blackberries  
1 tsp ground cinnamon  
25g caster sugar

### For the topping

100g plain flour  
50g butter  
50g caster sugar

### To serve

300ml double cream

1. If using bought pastry, ignore the following: Mix the plain flour, butter and egg together to form the pastry. Wrap in cling film and chill for 30 minutes.
2. Pre-heat the oven to 200C/ 180C Fan/ Gas 6.
3. If the apples are very hard, cut into very small chunks and cook in butter for a few minutes.
4. Take the pastry out of the fridge and roll out to a large circle. Place all the fruit in a large bowl, mix in the sugar and cinnamon then place on top of the pastry leaving a 5 cm edge. Egg wash the edges of the pastry and tuck in to form a crimped edge, then egg wash again.
5. Mix the flour, butter and sugar together to make the crumble. Sprinkle over the fruit. Bake for 30 to 40 minutes, slice and serve with cream.