Cooking Plan

Apple pie mummies



Ingredients

Ready rolled pastry
Granulated sugar
Cooking apples
Edible eyes (not Wingrave)
Sultanas
Butter for greasing

Method

1. Preheat your oven to 290C/180C Fan / 350F and grease the small tin pie dishes with some butter.

2. Peel and chop the apple (may need an adult to help chop the apple into 1/4s once peeled so more children can chop.

3. Roll the pastry out until it is a few mm thick. Chop two circles out to line the bottom of your pie dishes. Make sure the circles are big enough to line the foil trays to the top edge.

4. Using either a pizza cutter or knife, cut strips of pastry to form the mummies bandages.

5. Line each pie dish with the pastry circles. Top with the chopped apple and sultanas. Use roughly a tbsp or raisins or a small handful in each dish. Sprinkle over the sugar and cinnamon / nutmeg spice.

6. Lay the pastry strips over the top of each pie to resemble bandages.

7. Pop the pies in the oven and bake for 15 minutes. They're ready when the pastry has browned and the apples are soft. Remove from the oven and add the eyes.