

WORLD BOX - 1937 - NETHERLANDS

Theme – Lead Happy Lives

Activity – Dutch Apple Pie

Join in the Jamboree

The first authentic Dutch apple pie dates back to a cookbook from the year 1514. It was baked in a Dutch oven pan, made with a standard pie crust, soft apples and lots of spices.

Make your own Dutch Apple Pie:



<p>Crust 1 cup (142g) plain flour* (scoop and level) 2 tsp granulated sugar 1/4 tsp (heaping) salt 8 Tbsp (113g) unsalted butter, cubed 3 - 5 Tbsp ice water</p>	<p>Crumb Topping 1/2 cup (100g) light brown sugar 3/4 cup (106g) plain flour (scoop and level) 1/4 tsp ground nutmeg 1/8 tsp salt 6 Tbsp (85g) unsalted butter, melted 1 tsp vanilla extract</p>	<p>Apple Filling 2 1/2 lbs (8 small) apples, peeled and sliced 2 Tbsp unsalted butter, melted 1 Tbsp fresh lemon juice 1/2 cup (100g) granulated sugar 3 Tbsp (26g) plain flour 1/2 tsp ground cinnamon</p>
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- To make crust:** Whisk 1 cup flour, 2 tsp sugar and heaping 1/4 tsp salt. Add butter cut into small pea-sized pieces.
- Add ice water 1 Tbsp at a time and toss until mixture is just moistened and comes together in bigger clumps. Gather mixture into a ball and shape and press into a smooth, 6-inch round on a lightly floured surface. Cover and refrigerate for 60 minutes. Remove dough, roll out into a 12 1/2-inch round on a lightly floured surface and fit into 9-inch deep dish pie plate. Refrigerate until chilled approx. 1 hour (preheat oven to 200 Celsius / gas mark 6).
- Line crust with a sheet of foil or parchment paper (cover to edges), add dry beans, rice, sugar or pie weights to fill just level to the top. Bake pie in preheated oven 15 minutes, then remove weights, prick and cook for 10 minutes more.
- Remove crust from oven and let cool on a wire rack while you prepare the topping and filling.
- For the crumb topping:** Put brown sugar to a bowl, add flour, nutmeg and salt and then whisk.
- Stir vanilla into 6 Tbsp melted butter. Pour into flour mixture and toss until evenly moistened. Refrigerate.
- For the apple pie filling:** In a bowl, toss sliced apples with remaining 2 Tbsp melted butter and lemon juice. Add sugar, flour, and cinnamon. Toss mixture to evenly coat.
- To assemble pie:** Layer apple mixture into the pie dish, spreading and pressing into an even layer with slices flat.
- Remove crumble from refrigerator, break into small clumps and sprinkle evenly over the top of the pie.
- Bake of the pie:** Bake until the apples are almost fully tender when poked with a toothpick, this will take about 45 - 55 minutes at 180 Celsius / gas mark 5.

Safety Notes:

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Scissors / Sharp Objects: Supervise young people appropriately when using kitchen equipment. Store all sharp objects securely, out of the reach of young people.

