

French Custard Apple Pie



Preparation time: 60 mins

Serves: 8 people

User Rating: ★★★★★

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What a slice of heavenly pie...

Creamy custard and sweet apple slices fill every pastry nook and cranny in this French Custard Apple Pie recipe. Each bite is pure bliss supported by a flaky, golden crust. Try it out for yourself below.



Ingredients

Custard Filling

- 3 eggs plus 1 egg yolk
- 200ml pure cream
- ½ cup caster sugar
- 2 tsp vanilla essence
- Honey, to drizzle

Apple Filling

- 385g can pie apple slices, drained
- 1 tsp ground cinnamon
- ½ tsp ground allspice
- ½ tsp ground nutmeg

Pastry

- 75g unsalted butter, melted
- 12 sheets filo pastry
- Icing sugar, for dusting

Method

Custard Filling

1. Whisk eggs, cream, sugar and vanilla in a bowl.

Apple Filling

1. Combine pie apple slices and spices in a bowl. Mix well.

Pastry & Assemble

1. Preheat oven to 180C (fan-forced). Grease a 20cm round cake pan. Line the base with baking paper.
2. Lay a sheet of filo on a clean surface and brush with the melted butter. Top with another sheet of filo and brush with more butter.
3. Scrunch pastry into a 7 - 8cm wide length and roll into the shape of a rose. Place into centre of the prepared pan.
4. Repeat layering pastry and butter. Roll each sheet of pastry around the pastry in pan, spooning apple between rolls, until pan is filled.
5. Pour over the custard filling. Bake for 40 minutes or until golden, set and cooked through. Cool for 15 minutes before turning out.
6. Allow to cool to warm or room temperature. Drizzle with honey. Dust with icing sugar. Cut into wedges and serve.

Notes

- Apples can be swapped with fresh or frozen berries.
- **How to invert pie from cake pan:**
 - Place a board on top of the pan.
 - Hold onto the cake pan and board with a tea towel and turn over. The pie should slide out of the pan onto the board.
 - Place a serving plate immediately on top of the pie and turn over again so the top is facing up.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
142g	922kj 220kcal	3.4g	13g	7.6g	22.5g	20.7g	38mg	0.42g	2.2µg

All nutrition values are per serve.

