Old-fashioned apple pie

1. Heat the oven to 190C/fan 170C/gas 5. Line a 20cm-deep pie dish with some of the pastry. Toss the apples with the flour and most of the sugar mix and add to the pie. Add a top crust, trim, crimp and cut 2 slashes in the top. Brush with egg white and sprinkle with the rest of the sugar mix.

2. Bake for 45 minutes or until golden. Serve with whipped cream or custard.

Web link
http://www.bbcgoodfood.com/recipes/13443/