



Apple & Custard Pies



Prep: 40 mins

Cook: 8-10 mins (per batch of 4)

Makes: 8 pies in the Sunbeam Pie Magic

Fruit pies are just better with creamy custard. Our Apple Custard pies combine tender sliced apples, a hint of nutmeg and a creamy vanilla custard filling. This one is an "anytime, any excuse" recipe and the indulgent amongst us would probably see nothing wrong with eating 4 of these for dinner (I'm looking at you hubby!).

Ingredients

- 4 sheets of puff pastry
- 1 x 400g can Ardmona Sliced Pie Apple
- 1 x 100g packet Aeroplane Vanilla Dessert Mix
- 200ml full cream milk
- 300ml thickened cream
- Icing sugar (for decoration)
- Nutmeg

NOTE: You'll have some of the vanilla pudding mix left over so why not make a few [Custard Pies](#) or [Custard Tarts](#) as well.

Method

1. Combine milk and cream in a large bowl, add dessert mix and beat with an electric mixer until smooth (~2 minutes)
2. Cover and refrigerate for 30 minutes.
3. Remove from frig, add the pie apple to the dessert mix and gently combine.
4. Cut out your top and bottom puff pastry circles.
5. Spray a little oil on a paper towel and wipe the tops and bottoms of the pie maker holes.
6. In your cold pie maker, place a pastry circle in each hole.
7. Generously fill each one with apple/dessert mix filling, and sprinkle with nutmeg to taste.
8. Put the top pastry circles on, turn on the pie maker and close the lid.
9. Cook for 8-10 minutes or until the pastry is golden brown.
10. Repeat for the next batch of 4 pies.
11. Cool the pies on a wire cooling rack and dust with icing sugar.