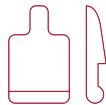




Apple Streusel Impossible Pie



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 45 MINS



SERVES: 8

Ingredients

800g can Pie Apple
¼ cup ¼ cup
brown sugar
2 tbsps lemon juice
1 tsp ground cinnamon
¼ cup plain flour
¼ cup custard powder
1 cup caster sugar
1 cup desiccated coconut
4 eggs, lightly beaten
2 tsps vanilla extract
200ml milk
300ml cream
90g butter, melted

Streusel Topping

¼ cup plain flour
¼ cup brown sugar

Method

Preheat the oven on CircoTherm to 160°C and place the wire rack on shelf position 2.

Combine the apple, brown sugar, lemon juice and cinnamon in a bowl, mix well. Spoon into a greased 8 cup ovenproof dish. Place the flour, custard powder, sugar and coconut in a bowl and mix to combine. Add the eggs, vanilla, milk, cream and butter and using a whisk mix until well combined. Pour the mixture over the apples.

Combine the flour, sugar and cinnamon for the streusel topping. Rub the butter into the mixture then add the chopped almonds and sprinkle over the custard mixture. Bake for 45 minutes or until set.

Serve with ice cream or cream.

½ tsp cinnamon

30g butter, softened

2 tbsps chopped almonds

Notes
