

What Katie ate...

BLACKCURRANT, BLACKBERRY + APPLE BREAKFAST PIES

YOU WILL NEED

100g frozen blackcurrants
1 x 250g punnet blackberries
2-3 apples, peeled, cored + diced
2 tbsp lemon juice
1/3 cup caster sugar
2 tbsp cold water
1/2 cup flaked almonds, lightly toasted
1 packet (approx 270g) filo pastry
100g butter, melted
Icing sugar to serve (optional)

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MAKES 6

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Preheat oven to 180° C/350° F.

Oil or butter a 6 hole muffin tray. Set aside

Add blackcurrants, blackberries, apple cubes, lemon juice, sugar and water into a saucepan. Bring to a boil then reduce heat and simmer for 15-20 mins or until fruit has broken down and sauce has thickened. Stir often. Remove from heat when ready and allow to cool and thicken slightly.

Lay out filo sheets, cut into 6 squares, brush each sheet generously with melted butter and layer into muffin tray cups - be as creative as you like here, allowing them to overlap etc. Ensure to layer about 5-6 squares on top of each other.

Spoon in the fruit mixture into the pastry-lined cups, scatter toasted almonds on top, then close over the excess pastry corners and brush with more melted butter. Bake for 25 mins or until crisp, golden brown and bases of pastry is cooked through.

Serve dusted with icing sugar.