

APRICOT LATTICE PIES

700g plain flour ($4\frac{2}{3}$ cups)

big pinch salt

7 tbs caster sugar

450g chopped butter

1 cup water

750g apricots or other fruit. chopped.

2 tbs cornflour

2 tbs grated lemon rind

3 tbs raw sugar

* Pre-heat oven to 200°C

* Place flour, salt + 4 tbs sugar in a food processor. Add the butter and mix until it resembles breadcrumbs. Add the water + mix until dough comes together

* Turn dough onto a floured surface and knead lightly. Set aside

* Combine fruit, cornflour and remaining caster sugar in a bowl.

* Grease two baking dishes (line with ^{or} baking paper)

~~* Divide fruit b/w the two baking dishes~~

* Roll $\frac{1}{2}$ dough out into two large rectangles and cut into strips that will fit across baking dishes

* Roll the other half into 2 large rectangles and line the baking dishes with pastry

* Divide fruit b/w the two baking dishes

* Place strips of pastry in criss crosses

and sprinkle with the remainder of the sugar.

* Bake until golden (20 mins?)

* When cooked, cool lightly and cut into squares + serve