The simplest way
…to make Apple + Peach Pie.

Ingredients
2 medium apples, peeled and chopped -- 800g can peaches canned in juice, drained -- 6 sheets filo pastry -- spray oil -- 1 teaspoon sugar

Method
Preheat oven to 200°C -- Place apples in a microwave and oven proof dish and cover with a plate or cling film with holes in it. Microwave on HIGH (100%) for 1 minute. Carefully remove the plate or cling-film as the steam will be hot -- Add peaches to the oven-proof dish. Scrunch a sheet of filo pastry and arrange on top of the dish. Repeat with the rest of the filo sheets until the whole top of the dish is covered -- Lightly spray the pastry with oil, and sprinkle with sugar -- Bake for 25 minutes, until the pastry is golden and crispy -- TIP: This recipe works for any fresh, frozen or canned fruit.

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The Eat It To Beat It program is supported by the Western Sydney Local Health District Live Life Well @ School Program.

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