

# APPLE PIE

Preheat the oven to 180°C.

## The crust

Cut the butter in small pieces and combine it in a mixing bowl with the flour, egg, baking powder, and sugar.

Mix everything together to get a crumbly mass. Then add tablespoons of milk until the dough starts to hold together. Quickly knead it into a ball, then put the dough in the fridge while you prepare the filling.

## The filling

Peel and core the apples. Thinly slice the apples and toss them with a little freshly squeezed lemon juice. Add cinnamon and sugar to taste, co-

vering the apples evenly.

In a big pot, without adding water, cook the apple slices just enough for them to soften a little.

## Assembling the pie

Line the pie dish with two thirds of the dough, then pre-bake the crust for 15 minutes.

Then fill the pre-baked crust with the apples while crust and filling are still hot.

For the top crust, roll out the remaining dough and use cookie cutters to shape it. Then cover the pie with the dough shapes and bake it for another 15 to 20 minutes.



### For the crust

300g all-purpose flour  
100g butter  
1 egg  
1 tsp baking powder  
100g confectioner's sugar  
a bit of milk

### For the filling

1,5kg apples, not too sweet  
half a lemon  
cinnamon  
confectioner's sugar