

Pita od Jabuka

APPLE PIE



Ingredients

1 kg apples
1 o 2 teaspoons cinnamon
350 g flour (type zero)
150 g sugar
150 g butter or margarine (you can also use lard)
1 egg and 1 red
1 untreated lemon
Half bag of baking powder
Salt
Icing sugar

Crumble flour with sugar, butter, grated rind of the untreated lemon, salt and baking powder. Add the egg and red and mix quickly. Put the dough in the fridge for half an hour to roll out better.

Prepare the apples: peel them, remove the core and coarsely grate. Add the juice of half lemon and sprinkle with cinnamon.

Divide the dough into two unequal parts: a larger which will serve for the bottom of the baking tin and the edges, and a smaller one for the top layer. Grease a rectangular baking dish and sprinkle with flour.

Roll out the larger part of the dough and proceed to coat the bottom and the edges of the baking tin. Add the apples and cover with the smallest part of the dough. Pierce the surface with the tips of a fork.

Cook at 180 ° for 35/40 minutes.

When will warm cut into squares and sprinkle with icing sugar.

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