



Recipe

for

apple

pie

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Needed things and ingredients

*250g of
{soft}*

*200g of fine
sugar*

5 eggs

*150g of flour
cake*

*150g of
potato flour*

*1 teaspoon
of baking
powder*

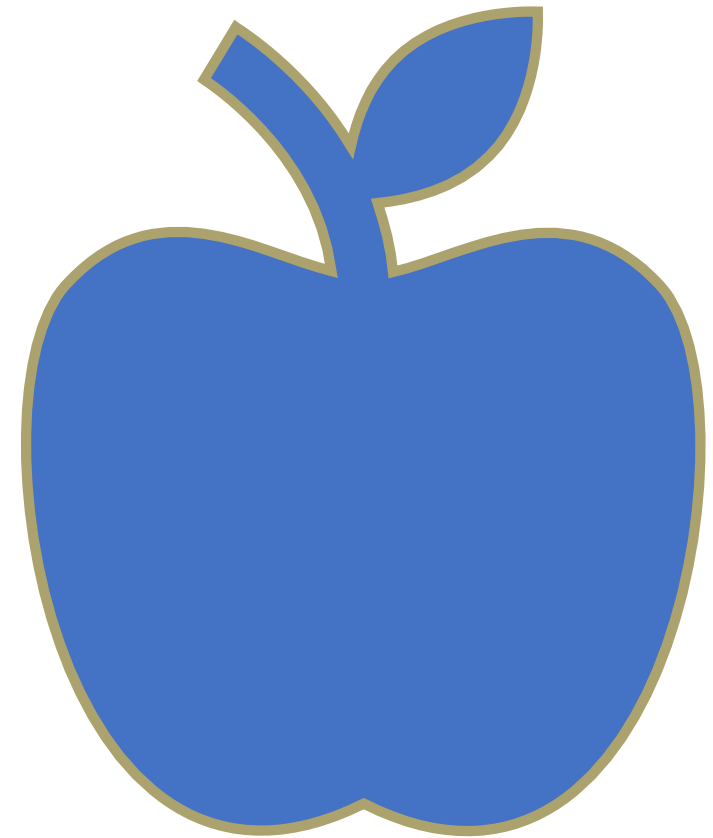
*1 kg of
apples*

1 plate

*baking
paper*

Preparation

- *Peel the apples and grate them and leave them for 5-10 minutes after rubbing them so that the drain is gone and you start making the dough.*



Preparation

- *Powder Pour 2 cups of flour to the position in which you are making, the larger half of a glass of sugar should be poured on this flour, then 1 teaspoon of baking powder, cane sugar and soft butter to these ingredients and beat until you can see that the dough is ready.*



Preparation

- *After whipping the dough, halve the dough in half, put one of the halves to the side and knead the dough with a rolling pin in the shape of a plaque.*

Preparation

- *Take the baking paper and cut it in the shape of a plate and arrange the paper in a baking tray so that the dough does not burn when you bake it. transition to the first part of the dough and knead like the previous ones and place on the grated apples, and make 5 holes with a fork to make the dough rise.*

Baking

- *The oven should be heated to 180 degrees and put in the oven for 40-45 minutes, if the dough is large or larger than normal balsz, leave it in the oven for 50-55 minutes.*