



Grandmother's Apple Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Main filling

- 12 table spoons of flour
- 10 table spoons of white sugar
- 1 package of vanilla sugar
- 8 table spoons of milk
- 6 table spoons of molten butter
- 2 eggs
- About a handful raisins
- Bread powder
- Between 6 and 8 apples depending on their size
- Cinnamon

Sauce

- 7 table spoons of white sugar
- 1 table spoon of molten butter
- 1 egg

Instructions

Main filling

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- Peel the apples and cut them in pieces of roughly 1 cm².
 - Mix the flour, milk, butter sugar and eggs together in a bowl.
 - Add the apples to the bowl.
 - Flavour this with some cinnamon and add the raisins.
 - Grease a pie dish.
 - Sprinkle some bread powder on the dish and shake it so the bottom and all the edges are covered in it. This way the pie can easily be removed afterwards.
 - Now poor the filling in there and push the raisins down under the surface so they don't burn.
 - Put it in the oven at 180 °C for about 35 minutes.

Sause

- Mix the egg, the sugar and the last spoon of butter in a bowl.
- After the filling has baked for 35 minutes, take it out and poor this sauce over it. This makes the surface nice and shiny ~_^
- Now put it back in the oven at the same temperature for 20 to 30 minutes.