

Covered Apple Pie

The Autumn Classic

Recipe tip from Melanie

When autumn is just around the corner, the apple harvest begins. What does that mean? That's right - time for apple pie! Almost everyone usually has the ingredients for this cake already at home and this delicacy is very quick to make. Try it yourself or treat yourself to a homemade apple pie in one of our huts during an autumn hike in the mountains. The cake is considered a classic and can be found on the menu in many restaurants. Our tip: Of course, the cake tastes best with apples from the garden or the region.

We wish you good luck!

Ingredients:

- 56 dag flour
- 25 dag butter
- 20 dag sugar
- 1 baking powder
- 1 egg, 2 yolks
- 1 egg for coating
- 1,5 kg apples
- Sugar
- Cinnamon, lemon peel
- Rum



Preparation:

- Sieve the flour onto a board, crumble with butter.
- Add all the dry ingredients, make a pit in the middle and add all the liquid ingredients there.
- From the centre, quickly work into a smooth dough.
- Peel and grate the apples, mix with the remaining ingredients.
- Roll out half of the dough and place on a tray, cover with filling and place the second sheet of dough on top.
- Brush with egg and prick with a fork.
- Bake at a good medium heat.