

Apple Pie



Ingredients:

Dough: 500 g flour, 100 g sugar, 80 g butter, salt, 1 package vanilla sugar, 250 ml milk, 30 g yeast.

Topping: App. 2 kg apples (peeled), 100 g currants, sugar (amount depends on the sourness of your apples), 1 package vanilla sugar, 1 TblSp rum, 1/2 TSp cinnamon.

Preparation:

Dough: Melt the butter. Dissolve the crumbled yeast in 3 TblSp lukewarm milk. Mix the flour with all the rest of the ingredients (the milk and the butter should be both lukewarm) until you reach a smooth dough that doesn't stick to the sides of your mixing bowl anymore (if the dough is still too sticky, add a bit more flour). Cover with a dish towel and let rest for app. 90 minutes at a warm place. Afterwards knead the dough once again, then roll out onto your baking sheet.

Apple Pie:

Cut the apples into halves, remove the cores and cut them into thin slices (I used a mandolin slicer). Mix them immediately with the rest of the ingredients (maybe add a dash of lemon juice to prevent the apples from getting brown). Spread the apple mixture onto the dough. Bake for app. 45 minutes at 200°C. Then immediately sprinkle with brown butter, 1 TblSp sugar and 1/2 TblSp cinnamon.

Enjoy!