

Apple Pie

Ingredients

150 gm (200 ml) sugar

150 gm butter or margarine (I use butter)

2 eggs

150 gm flour (300 ml)

1 tsp baking powder

4 large apples

100 gm raisins, Rum

50 gm slivered almonds

pearl sugar (I don't know if you can get pearl sugar in Canada)

Prep time ~ 60 min and ~60 min in the oven

Oven temp 350

- Soak the raisins in rum over night
- Mix butter and sugar until smooth. Add 1 egg at a time and stir
- Mix baking powder with the flour
- Peel and core the apples. Cut the apples into wedges
- Put half of the dough in a spring pan. Put the raisins on top of the dough
- Spread the apples over the raisins and add the rest of the dough. The dough does not have to be cover all the apples since it melts in the oven
- Add the almonds (and pearl sugar) on top of the dough
- Put the pie in the oven on the second lowest "grid?" (trying to find the word. I'm translating from Norwegian)
- Serve with custard sauce, whipped cream or ice cream
- EAT AND ENJOY

Source: Anne Stiff