

Apple pie



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For the dough:

3 cups flour
 $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup water
15 g baking powder
salt

For the filling:

1-1 $\frac{1}{2}$ kg apples
 $\frac{1}{2}$ cup raw sugar
2 teaspoons cinnamon

Peel and core apples, grate on a box grater. Add the sugar and the cinnamon and mix it. Drain off apple juice.

Meanwhile prepare the dough mixing all the ingredients, if it is too hard then add a little water.

Divide the dough into two equal parts and roll on to the tray size. Place one sheet of dough in tray, add the apple filling (drained), spread evenly and cover with the remaining dough sheet.

Bake at medium heat for 30-40 minutes, until brown.

Note: The above amounts are for a medium-sized oven tray for a large one you have to double the quantities.