**ANIA & ASYA**

**Apple pie (SZARLOTKA in polish)**

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## **Ingredients:**

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| * **Dough**:
* 3 cups of flour
* a block of butter
* 4 flat spoons of sugar
* 5 yolks
* 2 teaspoons of baking powder
* a packet of vanilla sugar
 | * **Apple filling**:
* 6 large apples
* 5 egg whites
* 3/4 cup of sugar
* a packet of fruit kissel
* cinnamon
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**Way to prepare:**

* Knead the dough
* Put ⅔ of the dough on the baking sheet and freeze the rest ⅓ of the dough.
* Peel and grate apples.
* Before putting the apple filling on the dough, sprinkle the dough with bread crumbs.
* Sprinkle apples with cinnamon and sugar.
* Beat the egg whites with a blender, at the end of whipping add fruit kissel and sugar.
* Spread the beat egg whites over the apple filling.
* Grate the rest of the dough over the beat egg whites.
* Put into the oven. The oven does not have to be heated.
* Bake at 180 ° C for 45 minutes (until the crust is golden brown)
* Sprinkle the cake with icing (powdered) sugar

**Enjoy :)**

**Asya please prepare: butter, flour, sugar, eggs, apples. I will bring the rest of ingredients :)**