

# Apple lattice pie

(by Marek from the Czech taem)

**Ingredients:** 500 g of plain flour, 1 and  $\frac{1}{4}$  package baking powder, 300 g boiled potatoes, 150 g icing sugar, salt, 200 g grease, 1 egg, 1 yolk, 1 and  $\frac{1}{4}$  kg of apples, 2 packets of vanilla sugar, 1 egg to brush crust, nuts

**Procedure:** Grate the cooled boiled potatoes, and sprinkle with flour mixed with baking powder. Add the sugar, a little salt, chopped grease, egg yolk and prepare smooth dough, divide it into 2 parts. Put one part in cold rest for 1 hour, then roll it flat on the rolling board and transfer it to a greased baking sheet. Spread boiled apples onto the dough and sprinkle with vanilla sugar. Form the second part of the dough into rollers and put them into a lattice shape. Brush it all with a whipped egg, sprinkle with grated nuts, put in preheated oven and bake till pink. Sprinkle the finished cake with vanilla sugar.

