## Recipe

## Apple pie

## ingredients:

- 3 teacups self - raising floor
- 2 teacups sugar
(We prefer to add brown sugar)
- $11 / 2$ teacup oil, half quantity of olive oil and the other half refined oil

- 2 teaspoons cinnamon

- 100gr dried grapes
- 5 apples of medium size
- 4 eggs
- 2 vanillin
- zest of 1 orange


## Execution:

In a bowl we mix the eggs with the sugar.
We add the oil, the cinnamon, the vanillin
and the orange zest and we keep on mixing. We add the flour slowly in to the mixture and in the end we add the dried grapes. We mix well. We cut into small cubes the peeled apples and we pour them in to the mix while stirring.

We lubricate with oil and add flour to the bottom of a pan and then we add the mixture. We bake in to preheated oven at $180^{\circ} \mathrm{C}$ for 1 hour. If we want topping to the apple pie, we can add powdered sugar.

