

A large red square with a white border, centered on a white background. The text "Apple Pie" is written in white inside the square.

**Apple Pie**

# Story

The origin of the American apple pie goes back to ancient England. At that time his recipe was profoundly different and looked much more like a meat pie.

The British of the time, in fact, prepared the dough with water, wheat and animal fat by creating a container of pasta nicknamed coffyn (probably in reference to the English word for coffin or coffin: coffin). A pork and venison filling was placed inside. Exported by the first pilgrims to the new world - in Jamestown - in the 17th century it evolved radically. The dough became more fragrant and the meat dough was replaced with apples deemed imperfect.

Recipe

# Apple Pie

1h-30min    a 24 cm mold

## Ingredients

For the shortcrust pastry:

- 320 gr of flour
- 225 gr of butter
- 1 teaspoon salt
- 1 tablespoon sugar
- 100 ml of ice water

For the stuffing:

- 1 kg of Granny Smith apples
- 100 gr of brown sugar
- 2 tablespoons of 00 flour
- 50 gr of melted butter
- 5 teaspoons of cinnamon
- 1 tablespoon of lemon juice

# Method



-1

Mix flour sugar salt and butter until a sand is obtained.

After then add ice water.

Let stand 30 min.

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-2

Then cut the apples and  
add lemon, cinnamon,  
butter and all the  
powders.  
Let stand 10 min

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-3

Roll out the dough and put it in the pan. Pierce it with a fork and put the apples in it.

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-4

Close the cake and bake  
it at 175° for 50 minutes.

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**FINISHED**