

Apple pie with raisins

Ingredients

250 g patent flour
175 g butter or margarine
125 g sugar
pinch salt
1 kg apples (Jonagold or Gold reignets)
75 g raisins
50 g sugar
1 tea spoon cinnamon
1 table spoon custard
apricot marmalade
2 table spoons cold water

Preparations

Put in the bowl: flour, butter, sugar (125 g), and a pinch of salt. Cut the butter with two knives or use a pastry blender. Add the cold water and knead the dough with cool hands. Keep the dough in the refrigerator for half an hour. Peel the apples and cut them in slices.

Put into a bowl: apples, raisins, sugar (50 g), cinnamon, and custard. Mix the content.

Pre-heat the oven to 175 °C.

Butter the spring form (24 cm) and put aluminum foil to the inside to avoid leaking.

Put the dough into the spring form, both bottom and edges. Add the apples.

Make the lattice work. Bake for about one hour. When the apple pie is still warm put the apricot marmalade on top of the apple pie.