

Szarlotka (Apple pie)



Ingredients:

- 640 g flour
- 2 tea spoons of baking powder
- 180 g butter
- 220 g sugar
- 3 egg yolks
- 3 spoons of sour cream
- 1 kg of apples
- 2 spoons of cinnamon
- 2-3 spoons of sugar to the apples

Instructions:

1. You will need a dish of 25cm x 35cm for baking.
2. Put flour and baking powder onto a pastry board. Then add butter and cut it with a knife to mix it with the flour. Mix sugar with cream and add it to earlier prepared flour. Make a smooth dough and put it to a fridge for half an hour.
3. Heat the oven to 200-220 C.
4. Half the dough. Roll one part and put it to the dish which is laid with baking paper.
5. Peel and cut the apples into small pieces (if they are sour sprinkle them with sugar). Put them on the dough In the dish. Sprinkle it with cinnamon.
6. Roll second half of the dough and put it on the apples.
7. Bake it for 40-45 minutes.

<http://allrecipes.pl/przepis/7759/szarlotka-z-cynamonem.aspx>

