



Easy Dorset apple pie

20'
Hands on

40'
Cook Time

6-8
Portion(s)

1
Difficulty



Method

- Preheat the oven to 180° C (356° F) set to fan.
- In a **bowI**, add the butter, sugar, eggs, lemon zest, nutmeg, cinnamon, ginger, and mix with a hand whisk.
- In another bowl, add the flour, the baking powder, and mix with a spoon.
- Add the flour mixture into the bowl with the wet ingredients, add salt, and mix with a ladle until the mixture is homogenized. Set aside.
- Core the apples, peel them, and cut them into thin slices.
- Pour the lemon juice and mix, so that the apples do not turn brown.
- Butter a **32x25 cm baking pan** and line with parchment paper.
- Add half of the mixture and spread it well. Add the ¼ of the apples and cover with the remaining mixture. Add the rest of the apples on top.
- Bake for 35-40 minutes.
- Serve with kaimaki (or vanilla) ice cream, icing sugar, cinnamon, and mint leaves.

Ingredients

- 220 g butter
- 220 g brown sugar
- 4 medium eggs
- ½ teaspoon ginger powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- zest from 1 lemon
- 300 g self-rising flour
- 1 tablespoon baking powder
- pinch of salt
- 600 g granny smith apples
- juice from ½ lemon

To serve

- kaimaki ice cream (or vanilla)
- mint leaves
- icing sugar
- cinnamon

Διατροφικός πίνακας

Nutrition information per portion

528 Calories (kcal)	26.0 Total Fat (g)	15.0 Saturated Fat (g)	64.0 Total Carbs (g)
26%	37%	75%	25%
36.0 Sugars (g)	8.0 Protein (g)	2.4 Fibre (g)	0.82 Sodium (g)
40%	16%	10%	14%