

German apple pie

Ingredients required for 8 persons

Preparation time 70 minutes

Difficulty medium

Ingredients

150 ml	canola oil
2 TL	vanilla almond spice oil
1 Prise	salt
	juice of one lemon
4	eggs
5 EL	milk
1 TL	cinnamon
325 g	wheat flour type 405
1 Päckchen	baking powder
6	apples
150 g	sugar



Preparation

Mix the canola seed oil with vanilla almond spice oil and 120 g sugar using a hand-held mixer. Add salt, juice of half a lemon, eggs, milk and cinnamon and stir until smooth. Fold in flour and baking powder and work into an even dough.

Pour the dough in a greased springform pan (diameter 26 cm). Wash the apples, cut into quarters and remove core. Cut into thin slices and drizzle over with the lemon juice of the second half. Spread out the apples like a fan and cover with the remaining sugar. Bake at 180 °C for around 45 minutes.