



Apple Pie

Easily make your own delicious Apple Pie with this recipe using FunCakes Mix for Cookies and fill your kitchen with the delectable aroma! This classic "dutch" apple pie has a crispy exterior with flavourful apple filling. Perfect for birthdays. Serve the apple pie with a dollop of whipped cream to finish it off!

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Bake Release Spray 200ml

F54100
€4.99



Patisse Profi Springform Ø22cm

P02923
€10.05

Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Crème Pâtissière 20 g
- FunCakes Magic Roll-Out Powder
- FunCakes Bake Release Spray
- 150 g unsalted butter
- 8 apples
- 30 g sugar
- 2 teaspoons of cinnamon
- 2 tablespoons cornstarch 1
- 1 egg

Which apples do you use for your Apple Pie?

For apple pie, it is important that you use firm and fresh apples so that your apple pie does not have a faint flavour or become soggy.

Supplies

- Patisse Profi Springvorm Ø22cm

Step 1: Prepare the pie crust

Preheat the oven to 160°C (320°F). Crack the egg and beat it in a small bowl. Then prepare 500 grams of FunCakes Mix for Cookies as indicated on the package. Reserve a bit of the beaten egg for brushing later. Allow the dough to chill in the refrigerator for at least an hour.

Step 2: Line the baking pan

Roll out the dough on a floured work surface and line the bottom and sides of the springform with about 3/4 of the dough.

Step 3: Make the apple filling

Slice the apples into wedges. Then mix the sugar, cinnamon, pastry cream, and cornstarch in a bowl and toss it with the apples. Place the apple slices in the pan.

TIP: How can I keep the bottom of the apple pie crispy?

Sprinkle some breadcrumbs on the bottom of the apple pie crust first to keep it crispy.

Step 4: Bake the apple pie

Roll out the remaining dough, cut it into strips, and lay them over the apples. Brush the dough with egg and bake the apple pie for about 50-60 minutes. Allow to cool well in the springform after baking.

Step 5: Serve the Apple Pie with a dollop of whipped cream!

This recipe is made possible by FunCakes.

How to make apple pie extra delicious?

- Toss some finely chopped walnuts, hazelnuts, or raisins (possibly pre-soaked in rum) with the apple slices.
- Place 125 grams of almond paste (mixed with a little beaten egg) or some crumbled macarons on the cookie dough before placing the apple slices on top.