



Heart Shaped Apple Pie

Bake a delicious apple pie in the shape of a heart for a birthday, for Mother's Day or just for the weekend.

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500 g

F10170
€3.82



FunCakes Bake Release Spray 200ml

F54100
€4.24



Dr. Oetker Tradition Heart Springform
Leakproof Bottom 25x7cm

DRO1479
€19.54



FunCakes Mix for Cookies 1 kg

F10510
€5.77



Patisserie Parchment Paper Sheets
38x30cm pk/20

P01733
€3.27

Ingredients

- FunCakes Mix for Cookie & Pie Crust 500 g
- FunCakes Mix for Cookies 500 g
- FunCakes Bake Release Spray
- 155 + 150 gram soft unsalted butter
- 2 eggs
- 5 apples
- 100 gram raisins
- 2 tablespoons custard powder
- 4 tablespoons brown sugar
- 2 teaspoons cinnamon

Supplies

- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Heart - Arum Lily cutter set/3
- Scrapcooking Rolling Pin 38cm
- Dr. Oetker Tradition Heart Springform Leakproof Bottom 25x7cm

Step 1: Start by making the base of the apple pie

Option 1: Put 500 grams of FunCakes mix for Cookie & Pie, 155 grams of soft butter, and 1 egg in a mixing bowl and mix at low speed until crumbly. Knead by hand into a smooth ball, wrap in plastic wrap, and refrigerate for one hour.

Option 2: Instead of sloffenbodem, you can also use 500 grams of FunCakes Mix for Cookies for the base. Prepare 500 grams of FunCakes mix for Cookies with 150 grams of butter and 1 egg, knead into a ball, wrap in plastic wrap, and also refrigerate for one hour.

Step 2: Line the springform with the dough

Preheat the oven to 180°C (convection oven 160°C). Clamp a piece of baking paper between the bottom and the ring of the springform pan and grease it with FunCakes Bake Release. Roll out the sloffen dough and line the springform pan with it. Put it back in the refrigerator.

Step 3: Making the filling of the apple pie

Roll out the cookie dough and cut out hearts. Dough that is left over can be frozen for another time. Also, put these back in the refrigerator. Meanwhile, cut the apples into small pieces. Mix the apple pieces with the raisins, brown sugar, cinnamon, and custard powder.

Step 4: Baking the apple pie and enjoying it!

Put the filling in the springform pan and bake the pie for 45-50 minutes. Take it out of the oven and spread the cookie hearts on top. Put the pie back in the oven and bake for another 10-15 minutes until the hearts are nicely browned.