

Apple Pie

1 store-bought pie crust
6 cups peeled and cut apples  in pieces
approx. 2 cm X 2 cm

6 tablespoons white sugar

6 tablespoons brown sugar

1/3 cup flour

1 teaspoon cinnamon

1/4 teaspoon salt

1/4 cup butter

1/2 teaspoon lemon zest

6 tablespoons 35% cream



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Thoroughly wash and flour a work surface.

Divide the dough into two balls.

Use a rolling pin to roll out the first ball of dough (3 to 4 mm thick), then place it in a 9 inch diameter pan. Leave the remaining dough ball aside (it will be used later).

2 Combine the apple pieces, sugar, brown sugar, flour, cinnamon and salt in a bowl.

3 Spread the apple mixture into the unbaked pie shell, then sprinkle with lemon zest and small pieces of butter. Add the cream.

4 Use a rolling pin to roll out the second ball of dough, then place it on the pie. Using your thumb, press the dough on the edges of the pie to seal it properly. Make small holes in the dough on the top of the pie to allow the steam to escape and to make it pretty!

5 Place the pie in the oven for 10 minutes in a preheated 450 °F oven. Then lower the temperature to 350 °F and continue baking for another 30 to 40 minutes (until the apples are cooked).

