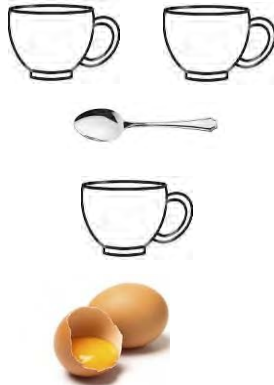


THE APPLE PIE RECIPE

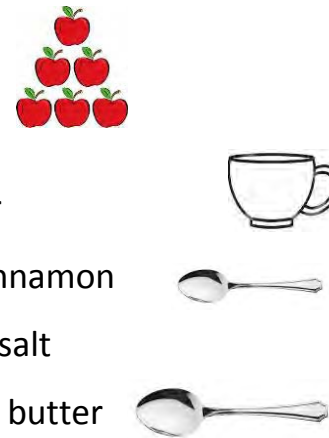
Pie pastry

- 2 cups flour
- 1 teaspoon salt
- 1 cup butter
- 1/2 half ice water
- 1 egg yolk



Pie Filling

- 6 apples
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 2 tablespoons butter



For the pie pastry :

1. Mix all the ingredients with your fingers. Make a ball with the pastry and separate in 2 parts.
2. Spread one half of the pastry in a baking tin.

Filling :

1. Mix all the ingredients.
2. Pour them into the baking tin.
3. Place the other half of the pastry on the ingredients.
4. Bake in the oven (180°C) for 25 minutes.
5. Serve warm with vanilla ice-cream.