

Шарлотка



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Apple pie.

This dish is very easily and fast prepare.

INGREDIENTS

3 apples

1 cup flour

1 cup sugar

3 eggs

1 pinch salt

1/2 teaspoon cinnamon

1/2 teaspoon vanilla essence

1 tablespoon starch


Powdered sugar to taste




Mix flour, cinnamon, salt and starch in a bowl.

Whip the eggs with sugar for 3-4 minutes with an electric wire whisk. The mixture should lighten a little and increase in volume.



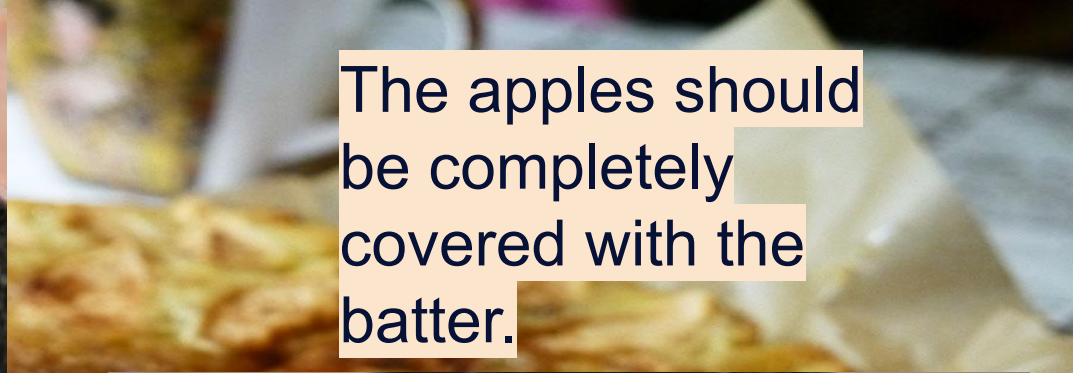


Peel the apples and cut them into small cubes.



Continuing to whisk, gradually add the flour mixture into the egg mixture. Whisk until it is a homogeneous mass.





The apples should be completely covered with the batter.

Take a baking dish, flour it lightly and smear with oil. Put the apples in it, and cover with the egg-flour mixture.



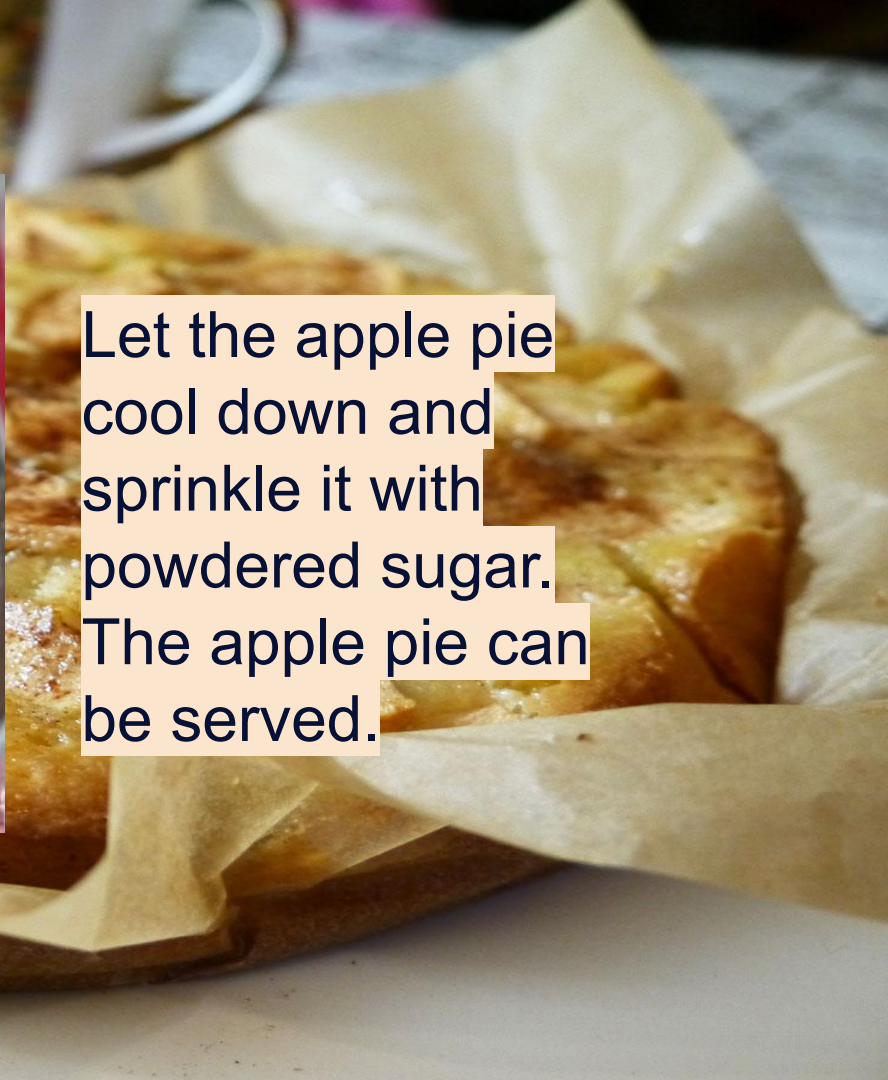


Put in the oven, preheated to 180 degrees, and bake for 30-40 minutes – depending on the features of your oven. As soon as the apple pie is covered with golden crust, check the readiness of the dishes with a toothpick.





Let the apple pie cool down and sprinkle it with powdered sugar. The apple pie can be served.





Thank you for your attention!

