

PRAIX PIE

Apple pie

Ingredients

Pie Crust : 280 g. of all purpose flour. 1 teaspoon salt. 2 eggs yolk 100 g. sugar 228 g. of unsalted butter 2 Tablespoons cold milk.

Direction :

Heat oven to 425°F. Place 1 pie crust in ungreased 9-inch glass pie plate. Press firmly against side and bottom.

In large bowl, gently mix filling ingredients; spoon into crust-lined pie plate.

Freeze for 4-5 hours.

Bake 40 to 45 minutes or until apples are tender and crust is golden brown. Cover edge of crust with 2- to 3-inch wide strips of foil after first 15 to 20 minutes of baking to prevent excessive browning. Cool on cooling rack at least 2 hours before serving.

Cinnamon sauce

White sugar 1/2 rup Brown sugar 1/2 cko Water 1/4 cup Unsalted butter 1/2 cup Cinnamon powder 1 table spoon 28

280 g. of all purpose flour.

100 g. sugar





228 g. of unsalted butter

2 eggs yolk



MIX THEM TOGETHER, THEN WRAP AND PUT IT INTO THE REFRIGERATOR at least 4 hours



Green Apple x8



Brown sugar 1/2 cup White sugar1/2 cup



Cinnamon Powder

1 table spoon

Cinnamor

Put a little bit of butter into pan, let they melt. Put the slice of green apple in. "Pour brown sugar in and stir until it mix together Pour white sugar in and stir until it mix together

> bake the pie crust, put the apple in and pour the cinnamon sauce in

s' more pie

I HARRON

Ingredients

2 and a half cracker 2 and a half Unsalted butter Milk chocolate Marshmallow





EAZY MINI PIEs

THIS EASY MINI PIE WILL TAKE LESS THAN 10 MINUTES TO MAKE !!!



6 Green apple

White sugar 1/4 cup Brown sugar 1/4 cup





Put brown sugar in the pan first wait until they melt into apple, then put white sugar in.



1/2 table spoon of Cinnamon smell

Ingredients



Pie crust

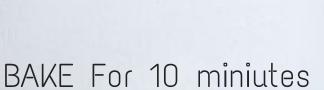
Cut the pie crust into 2 pieces, and Put apple in





Put on the butter

wrap it together, use fork to press the edge





Cut the pie crust into 4 pieces

Put 2 pieces of chocolate in

Wrap it

Bake



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