Grandma's Famous Apple Slab Pie



CHEF GREG KUBERSKI SCHMIDT OCEAN INSTITUTE

Ingredients

- 2 cups flour (300 g)
- 5 Tablespoons sugar
- 2 teaspoons vanilla sugar*
- 250 g butter (18 Tablespoons) cut into small pieces
- 2 teaspoons baking powder
- 1 egg
- 1.5 kg apples** (about 3.5 pounds)
- 1 teaspoon cinnamon
- powdered sugar for sprinkling (optional)



- 1. Prepare the dough by combining flour, 3 T of the sugar, vanilla sugar, butter, egg, and baking powder. Knead by hand or use a food processor with kneading hook. Shape dough into a ball, flatten slightly, wrap in cling wrap, and chill.
- 2. Wash the apples, peel and core them, then dice into small cubes or grate them. Mix in 2 Tablespoons sugar, and brown apples on stovetop until a mousse texture is achieved. Stir in cinnamon and let cool.
- 3. Preheat over to 180 C (355 F)
- 4. Line a square baking pan with parchment paper***, then press half of the dough to bottom of pan. Add in your apple mousse. cover with remainder of the dough (you can roll it out first if you prefer.)
- 5. Bake 50-60 minutes, until dough is nicely browned. Allow to cool and sprinkle with powdered sugar before serving

Notes

*If you can't find vanilla sugar you can make some yourself.

**Chef Greg prefers Szara Reneta, but any baking apples will work.

*** If you brush the pan with some butter before placing the parchment paper, it prevents it from sliding around.



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