

Dutch Desserts Class

Fried (pine) apples

Ingredients:

5 big hard sour apples
2 cups flour
4 eggs
2 tsp lemon juice
1/2 cup beer
milk
a little salt
cinnamon
powdered and normal sugar
1 or 2 bottles of sunflower oil

Make the batter: Add in a large bowl the flour, lemon juice, a little salt and eggs. Then, stirring, add the beer and milk until you have a thick but fluid batter. Cover it up and let it stand on a warm place to rise for a while. Meanwhile in a big pan warm up the oil. Also peel the apples and remove the core. Cut the apples into thick slices about 1/2 inch (1 cm). Mix some sugar and cinnamon in a deep plate and dip in the apple slices. Then when the oil is really hot and the batch seems to be risen, put in the apple slices, one by one and put them CAREFULLY in the hot oil, till they are light brown. Take them out and let the oil leak on a paper towel. Sprinkle some powdered sugar over them and ENJOY!!! You can also do the same with pine apple slices, but don't dip them in the cinnamon/sugar mix.

Dutch Apple Pie

5 big apples: Red Roman or Granny Smith (hard and sour) are the best for this purpose.
About 1/2 cup normal sugar
Cinnamon: as much as you like
1 pack of raisins
16 ounces (2 cups) white flour
8 ounces white powdered sugar
3/4 ounces butter (= 3/4 stick)
2 eggs
a little salt
lemon extract

1. Put the raisins in a bowl and mix them with cinnamon.
2. Mix two eggs together
3. Take another bowl and mix the flour, powdered sugar, salt and 3/4 of the eggs
4. Take the butter, cut it in little slices and mix in with the flour and sugar, using a fork.
5. Make nice smooth dough out of this all (work it with your hands), let it stand for a while on a warm spot with a wet napkin on it, so it won't dry out.
6. Meanwhile peel and cut the apples in little cubes
7. Add a little lemon extract, so the apples won't turn brown.
8. Mix the little apple pieces with the raisins, add the sugar and maybe some more cinnamon if you like.

9. Pre-heat the oven at 425 F, for about 15 min.
10. Fill the baking pan with a thin layer of dough, do the same with the rim of the pan.
11. Put the mixture of apples and cinnamon in the pan.
12. Now make thin strips and lay them at the top, if you feel really creative you can make a braidwork.
13. Use the rest of the eggmix to smear a thin layer on top of the dough strips, sprinkle a little normal sugar over it all.
14. Put the pie in the oven, for about an hour at 400-425
15. ENJOY. Warm Apple pie tastes great with (cinnamon) ice cream, or warm vanilla sauce.