



Serbian Lazy Apple Pie (Лења пита са јабукама)



Ingredients

Ingredients (for 4 people)

- 200 g margarine
- 100 g lard,
- 400 g sugar,
- 4 eggs,
- 2 cups of milk,
- 600 g flour,
- 1 sachet of baking powder,
- vanilla sugar,
- 1 kg sour apples

Instructions

1. Stir together 200 g of margarine and 100 g of lard, add 10 tablespoons of sugar and 4 egg yolks and continue stirring well.
2. Add 2 cups of milk, 600 g of flour mixed with a baking powder and vanilla sugar. Knead the dough.
3. Put more than half of dough in greased baking pan, then well beat 4 egg whites with 6 tablespoons of sugar and pour over the dough in the pan. Add 1 kg of sour grated apples to all of that.
4. Spread the rest of the dough to form the crust that fit pan shape and place it over filling.
5. Place the pie into the medium heated oven and bake until the crust is golden brown.
6. Sprinkle powder sugar over warm pie.