

Grandma's Famous Apple Slab Pie

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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)

Directions

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 oven 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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