

## Apple pie with the thermomix

### Apple pie with the thermomix

10 min	10 min 35 min	10 min 35 min 45 min	10 min 35 min 45 min 0/10
10 min 35 min 45 min 0/10 6	10 min 35 min 45 min 0/10 6 13	10 min 35 min 45 min 0/10 6 13	13

### 10 min 35 min 45 min 0/10 6 13 13

For the Thermomix dough :

150g of flour

80g of butter

1 teaspoon of vanilla sugar

1 teaspoon of salt For the Thermomix applesauce :

5 apples

Cinnamon

**For the Thermomix dough :**

How to make an apple pie in the Thermomix ?

For the dough :

»

Preheat the oven to 180°C.

»

Put the butter cut into pieces, salt, flour, 50g of water, and vanilla sugar in the Thermomix bowl.

»

Program your food processor for 1 minute, using the kneading function.

»

Then, add 10 seconds in reverse mode, at speed 2.

»

Finally, take out the dough from the bowl and roll it out using a rolling pin.

»

Place the flattened dough in a pie dish and bake it in the oven for 10 minutes.

For the applesauce :

»

Peel and cut the apples into pieces, and put them in the Thermomix bowl.

»

Program for 5 minutes, at speed 2, at 70°C.

»

When done, blend for 30 seconds at speed 8.

»

Pour the obtained applesauce onto the dough.

»

Peel 5 apples and cut them into thin slices.

»

Place them on top of the applesauce and sprinkle everything with cinnamon.

## Apple pie with the thermomix



Bake the pie in the oven for 30 minutes.

This homemade apple pie is a real treat. Yum ;)