



JERNEJ KITCHEN

APPLE SLAB PIE (ALMAS PITE)

Apple Slab Pie is my grandmother's way of making pie. It's cozy, brittle, and not overly sweet, with a generous apple filling. Perfect for gatherings.

SERVES	8	PEOPLE
PREPARATION:	30	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	1	HOUR 15 MINUTES

DOUGH

- 350 g (3 cups) all-purpose flour, leveled
- 70 g (1/3 cup) sugar
- 7 g 1 level tablespoons of baking powder
- 140 g (5/8 cup) cold unsalted butter
- 50 g (1/4 cup) sour cream
- 1 egg
- 1/2 tsp vanilla paste
- 1/4 tsp lemon zest, grated
- 2 tbsp powdered sugar, to serve

FILLING

- 1.5kg (3.3 pounds) apples
- 1 tbsp sugar
- 1 tsp cinnamon powder

TOOLS AND EQUIPEMENT

- bowl or food processor
- cling film
- large pan
- 25 cm x 30 cm (10-inch x 12-inch) baking sheet
- rolling pin

PREPARE THE DOUGH

Add all-purpose flour, sugar, baking powder, and a pinch of salt to a large bowl or food processor. Cut the cold butter into small cubes and add to the bowl. Rub the mixture between your hands and fingers until a sand-like mixture forms. Feel free to use a food processor for this part. Add the sour cream, egg, vanilla paste, and freshly grated lemon zest. Using your hand, knead into a dough. Cover the bowl with clingfilm and place in the fridge for 30 - 60 minutes for the dough to harden slightly.

PREPARE THE APPLES

While the dough is resting, make the apple filling. Peel the apples and remove the kernel. Grate the apples into a bowl and add sugar and cinnamon powder. Place a large pan over medium heat. Add the apple mixture and cook for 8 - 10 minutes while stirring regularly. Transfer the apples to a large plate and bring to room temperature.

PREPARATION

Grease a 25 cm x 30 cm (10-inch x 12-inch) baking sheet with butter. Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F.

PIE

Take the dough from the fridge and divide it into two parts. Lightly dust the working surface and roll each piece of dough into a 30 cm x 35 cm (12-inch x 14-inch) rectangle. Place your baking sheet over the dough and cut the rolled-out dough in the same size as your baking sheet. Transfer the dough to the prepared baking pan and prick all over with a fork. Add the apple filling and arrange evenly over the dough using a

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spatula. Place a second piece of dough over the apple filling and prick all over with a fork. Using a cutlery knife, gently press the edges of the dough down.

BAKE

Place the Apple Slab Pie into the preheated oven. Bake for 45 - 50 minutes at 180 °C / 350 °F. When the pie bakes, transfer to room temperature and leave to cool. This pie is best the next day. Before serving, dust with powdered sugar and cut into slices.