

## **Babcia Dorota's Polish Apple Pie**

### **Dough**

4 cups plain flour  
3 sticks softened butter  
4 eggs  
1 cup sugar  
1 tbsp vanilla sugar (can be replaced with vanilla extract)  
2 tablespoons sour cream  
2 tablespoons vegetable oil  
½ tablespoon baking powder  
Powdered sugar for topping

### **Filling**

3 lbs apples, peeled and diced (green apples preferred, but can be mixed variety)  
½ cup sugar  
1 tbsp cinnamon

### **Instructions**

Pre-heat the oven to 350°.

Babcia uses a deep rectangular baking tray 7x10 inch, but any shape will do fine.

Knead together all the dough ingredients (flour, butter, eggs, sugar, vanilla sugar, sour cream, oil, baking powder), form a smooth mass, wrap into cling film and place in the fridge.

Wash the apples, peel them, then dice or cube them.

Move the apple pieces to a pot. Cover with water and add ½ cup of sugar. Cook until the apples are soft. Then drain the water, add cinnamon, and mix well.

Grease the baking tray. Roll out half of the dough and place in the tray. Pierce with a fork. Spread the apple mixture on top. Roll the remaining dough and use it on top to cover the apples. Bake for 1 hour at 350°.

Serve cooled or warm with some powdered sugar sprinkled on top.