

Apple Marzipan Pie



This. Is. Delicious.

Not only for the festive season. Also in spring, summer, autumn...

Slightly sour apples, combined with sweet marzipan and a hint of cinnamon. Served with or without non-dairy ice cream.

Dough of this recipe will serve either one big pie form or 7 small cups.

Ingredients

Short Crust

380 g white flour
270 g vegan butter
3 tablespoons sugar
1 teaspoon salt
3-4 tablespoons cold water

Filling

5 small apples
200 g marzipan
30 g almond flakes
50 g brown sugar
1 teaspoon cinnamon
1 pinch nutmeg

3 tablespoons non-dairy cream

Instructions

- for the short crust mix the flour with the vegan butter, the white sugar, salt and knead everything; add the water only in small steps, depending on the type of vegan butter you may only need a tiny bit of water or up to 4 tablespoons.
- form a ball, cover it with cling film and put it in the fridge for at least 30 mins (you may want to put it in the freezer for the last 10 mins, it will be even easier to roll out the dough)
- chop the apples and the marzipan, crush the almond flakes and mix everything in a bowl with brown sugar, cinnamon and nutmeg
- let it sit for 30 mins, stir once in a while
- roll out 2/3 of the dough, cut it in pieces and fill the cup pie forms with the dough; you can bring the dough in the appropriate shape with your fingers; cut overhanging edges
- pinch the dough with a fork several times and fill in the apple-marzipan filling
- roll out the last 1/3 of the dough and cut it in thin strips; weave a lattice on top of the pies, cutting of overhanging edges
- brush the top with non-dairy cream
- bake in the oven on the lower tray at 200C for approx. 20 mins. or until the dough is golden brown
- let it cool down for 15 mins
- serve warm or at room temperature with non-dairy ice cream