



# Crustless Apple Pie

## Ingredients

- 10 small, 8 medium or 6 huge Apples
- 1 Tablespoon sugar
- 1 Teaspoon cinnamon
- 1 tsp salt
- 1 cups All Purpose / Plain flour
- 1 ½ stick / 6 oz or 170 g butter
- 1 cup or 200 g regular sugar
- 1 egg
- ½ cup walnut (optional)

## Instructions

1. Set oven to 350 F
2. Grease your pie dish or 8 x 8 inch pan.
3. Peel and slice the apples (enough to fill plate  $\frac{3}{4}$  full).
4. Mix 1 Tbsp sugar & 1 tsp cinnamon in a small bowl, and sprinkle over the apples.
5. Melt the butter in microwave.
6. Combine flour, salt and Sugar in a bowl, then add 1 egg, and the melted butter.
7. Add chopped nuts (walnuts or pecans).
8. Spread batter evenly over the apples.
9. Bake 30-40 minutes or until golden. Enjoy!