



HAYES & HAYES
O U T F I T T E R S

APPLE PIE WITH CINNAMON ICE CREAM

INGREDIENTS (DOUGH):

- ★ Butter (1,2 cups)
- ★ Sugar (0,8 cup)
- ★ Egg (1 unit)
- ★ Flour (2 cups)
- ★ Lemon (1 unit)

INGREDIENTS (FILLING):

- ★ Green apple (8 units)
- ★ Brown sugar (0,8 cup)

INGREDIENTS (ICE CREAM):

- ★ Milk (2 cups)
- ★ Cream (0,8 cup)
- ★ Eggs (6 units)
- ★ Sugar (0,9 cup)
- ★ Cinnamon (1,2 tbsp)

DIRECTIONS:

1. Make crumb with sugar, cold butter, flour and lemon zest, add the egg and unify without kneading.
2. Filling: Finely cut the apples, add sugar and marinate for 30 min.
3. Stretch the dough in a mold, fill and bake 40 min at medium temperature.
4. Ice Cream: Beat eggs and sugar, add milk, cream and cinnamon, cook.

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