



TREAT
OF
THE
WEEK

APPLE LEMON CINNAMON PIE

INGREDIENTS

- 1 package of foil pastry
- 4 large apples
- 1 organic lemon, juice + zest
- 3 organic eggs
- 2 Tbsp corn flour
- 40g coconut oil
- 150g raw cane sugar
- 2 tsp ground cinnamon

PREPARATION

1. Preheat the oven to 180°C and prepare all the ingredients.
2. Peel the apples and grind them, then put them in a big bowl. Add lemon zest and juice, eggs, sugar, corn flour and cinnamon. Combine all well.
3. Place the foil pastry in a form and keep the edges risen, so that when you pour the apple mix in, it will stay within the pastry.
4. Bake for about 20min, or until the top is golden brown and it's all cooked through.
5. Enjoy before anyone else will find it, it will disappear quickly 🤫😋