

Äppelpaj

Swedish Apple Pie

Äppel means apple and paj means pie. Put them together and you have a scrumptious Swedish dessert. This pie is so simple, you don't even need to make a crust!

The Skåne region, in the south of Sweden, is famous for growing yummy apples.

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Make Äppelpaj!

Äppelpaj is delicious warm or cold. For a special treat, top a slice with vanilla ice cream or whipped cream. Yum!

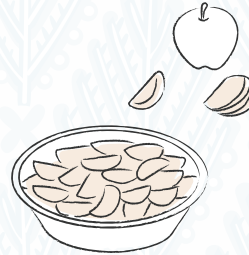
Ingredients:

- 4-5 medium apples, peeled, cored, and sliced
- 1¼ cup sugar
- 2 teaspoons cinnamon
- dash of cardamom (optional)
- ¾ cup butter
- 1 cup flour
- 1 egg

Use a grownup for the peeling, coring, and slicing.

Step 1

First, preheat the oven to 350°F. Then put the apple slices in the pie dish.



Step 2

Combine ¼ cup of the sugar, along with the cinnamon and cardamom (if using), and sprinkle it over the apples. Gently toss the apples to coat them evenly in sugar and spice.



Cardamom is a very popular spice in Sweden, where it is called kardemumma.

Step 3

Put the butter in a medium-sized bowl and have a grownup help melt it in the microwave.



Step 4

Take the melted butter out of the microwave and add the remaining cup of sugar and the flour. Stir to combine, and then mix in the egg.



Step 5

Pour the mixture into the pie pan. Use the back of a spoon to spread the mixture over the apples.



Step 6

Bake for 45 minutes. That's it!

It's easy as pie!

