



# 3 wise king pie

VIKTORIE AND BARBORA

## ingredients

### Dough

- 300g spelt flour ( half plain, half wholemeal)
- 250g finely grated,
- 180g butter
- pinch of salt

### Filling

- 5 rough grated apples
- a handful of sunflower seeds
- a handful of dried fruit ( e.g. raisins, chopped apricots)
- pinch of salt
- cinnamon.

## directions

- Dough: mix flour, finely grated carrot and grated soft butter and pinch of salt. Knead into a dough. Half the dough ( make one half a bit bigger). Roll the dough into a circle shape. Place the bigger circle in the baking form pressing the dough to the edge. Place the filling on to bottom dough ( grated apples, raisins, sunflower seeds, cinnamon and pinch of salt. Cover with second half ( circle) of the dough. Bake in preheated oven about 20min on 180 C.

TIME: 60 MINUTES

PORTIONS: 1 PIE