



Gran
RESERVA

Molina®

Drizzled Apple Pie

Gran Reserva Mexican Vanilla Extract

Serves: 1 cake

Time: 45mins

Dessert

Ingredients

For the pie:

- A splash of Gran Reserva
- 2 apples
- 2 tbsps of flour
- 1 cup of ground almonds
- 1 cup of powdered sugar
- ½ cup of butter
- 1 1/3 tbsps of Cointreau
- 3 eggs
- Sableé dough

For the sableé dough:

- A splash of Gran Reserva
- 2 cups of flour
- 1 egg
- 2/3 cup of butter
- ½ cup of sugar

For the pie:

1. Soften the butter with the ground almonds and powdered sugar.
2. Add the eggs and a splash of Gran Reserva, and mix all ingredients completely.
3. Incorporate the flour all at once and the liqueur at the end, being careful not to over-mix.
4. Place the mixture into the mold with the sableé dough, filling it up ¾ of the way.
5. Peel the apples, cut them into thin slices, and place the slices over the mixture in a decorative manner.
6. Bake at 350°F for approximately 40mins.
7. Let cool and remove from mold.
8. Drizzle with cherries in syrup to taste.

For the pie:

1. Mix the butter and flour until you get a powdery consistency.
2. Make space in the center and pour in the Gran Reserva, egg and sugar.
3. Incorporate everything completely without over-mixing. Refrigerate for 30mins.
4. Remove from the refrigerator and use a roller to extend it to a 3mm thickness.
5. Line the desired pie pan and use it.