



Blackberry Apple Pie

My family has always loved apple pies. Normally we would eat it during the season of Norwegian apples around mid-september. Juicy red apples grown on the hillside of the beautiful fjords of Norway, or just a regular tree in someone's garden. Since blackberries are ripe and in season at the same time I combine the two into this lovely pie.

Servings: 20 pieces

Preparation time: 30 minutes

Baking time: 50 minutes

Cooking time: 10-40 minutes

Total time: 1,5-2 hours

Baking Temperature:

180o Celcius

355o Fahrenheit

Measurements

400 grams of butter (soft and cubed)

400 grams of refined sugar

One teaspoon vanilla

Eight eggs

350 grams of all purpose flour

Two teaspoons baking powder

Eight to ten, red apples

Two tablespoons ground cinnamon

Four tablespoons granulated sugar

800 grams of blackberries (fresh or frozen)

400 grams of refined sugar

One teaspoon vanilla

Directions

- 👉 Mix berries, sugar, and vanilla in a cooking pot. Heat up and stir until it's boiling.
- 👉 Drain and separate the juice from the berries. Keep both parts.
- 👉 Peel and cut apples into apple boats. Cover the apples with sugar and cinnamon. Blend, so it gets on every apple.
- 👉 Preheat the oven, so the cake is ready to go straight in when it's time.
- 👉 Add sugar and cold diced butter. Mix this until it has a white color. (at least 5 minutes)
- 👉 Add a few drops of vanilla, and start by adding one egg.
- 👉 Start mixer at low speed. When the first egg is mixed, mix in add another. Repeat this with every egg.
- 👉 While mixer is running at high speed, sift in white flour.
- 👉 Pour batter into the cake form. I use a square that covers the whole baking plate. About 20x30cm.
- 👉 Spread the batter evenly, and add apples in 5 rows in the longest direction. Add berries in between the lines of apples.
- 👉 The cake should go straight into the preheated oven.
- 👉 Let it cool for 30 minutes before you cut the cake into squares and top with berries. Place in a deep plate and add the blackberry juice.
- 👉 Finish with a sprinkle of powdered sugar and sever right away!

The berry mixture you could quickly heat up and mix within 10 minutes, though I would suggest to cook it for at least a half hour. It will thicken the sauce and flavors would come all together in the perfect texture. Under you will see a quick recipe that you can prepare beforehand. Scan QR-code for a video guide.



A quick recipe for berry coulis

400 grams of blackberries
400 grams of refined sugar.
Add a few drops of liquid vanilla extract.

Directions:

- Mix all the ingredients in a medium-sized casserole and bring to a boil.
- Let it simmer for about 30 minutes.
- Use a sift to separate the juice from the berries.
- Pour onto a "chefs" squeeze bottle
- Cool in fridge for 24 hours

Add to french toasts, and deserts.