



## **Apple Pie with Jelly**



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## Introduction

Apple pie is a classic dessert that never goes out of style. This recipe for apple pie with jelly brings a delightful twist to the traditional treat. Combining the sweetness of apples with the smooth texture of jelly, this dessert is perfect for any occasion. Whether you're hosting a family gathering or simply indulging in a sweet craving, this pie is sure to impress.

## Detailed Ingredients with measures

Apples: 1 kg (preferably a mix of sweet and tart varieties)

Sugar: 150 g

Butter: 100 g

All-purpose flour: 250 g

Egg: 1 (for egg wash)

Vanilla extract: 1 tsp

Cinnamon: 1 tsp

Jelly (flavor of your choice): 150 g

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 40 minutes

Total Time: 1 hour



Yield: 8 servings



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## Detailed Directions and Instructions

### Step 1: Prepare the Apples

Peel, core, and slice the apples into thin wedges. Place them in a large bowl and sprinkle with sugar and cinnamon. Mix well to combine and set aside to let the flavors meld.

### Step 2: Make the Dough

In a separate bowl, combine flour, sugar, baking powder, and a pinch of salt. Add butter and mix with your fingertips until the mixture resembles coarse crumbs. In a small bowl, whisk together the egg and sour cream, then add to the flour mixture. Stir until just combined.

### Step 3: Assemble the Base

Preheat the oven to 180°C (350°F). Grease a baking dish. Press three-quarters of the dough mixture evenly into the bottom of the prepared baking dish to form a base.

### Step 4: Add the Apple Filling

Spread the prepared apple mixture evenly over the dough base in the baking dish.

See also [Instant Pot Spinach Artichoke Dip Recipe](#)

### Step 5: Prepare the Jelly Layer

In a small saucepan, bring water to a boil. Add gelatin and stir until completely dissolved. Remove from heat and mix in some sugar to taste if desired.

**Step 6: Pour Jelly Over Apples**

Carefully pour the prepared jelly over the apple layer, ensuring even coverage.

**Step 7: Crumble Remaining Dough**

Take the remaining dough and crumble it over the top of the jelly layer to create a topping.

**Step 8: Bake the Dessert**

Place the baking dish in the preheated oven and bake for approximately 40-45 minutes or until the top is golden brown.

**Step 9: Cool and Serve**

Once baked, remove from the oven and allow to cool completely at room temperature before cutting into squares. Serve as desired.

## Notes

**Note 1: Apple Variety**

Choose a variety of apples that balance sweetness and tartness for the best flavor.

**Note 2: Serve Cold or Warm**

This dessert can be served either cold or warm based on your preference.

**Note 3: Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

**Note 4: Garnishing Options**

Consider serving with whipped cream or a scoop of vanilla ice cream for added indulgence.





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## Cook techniques

### Preparing the Apples

To achieve the best flavor and texture, peel, core, and slice the apples evenly. Toss them with sugar and cinnamon to enhance their taste before layering them in the pie crust.

### Making the Pie Crust

For a flaky pie crust, combine flour, butter, and salt until the mixture resembles coarse crumbs. Gradually add cold water and mix until just combined, then chill before rolling out.

See also Gulab Jamun Churros

### Baking the Pie

Bake the pie at a preheated temperature until the crust is golden and the apples are tender. This ensures a perfectly baked pie with a golden crust and juicy filling.

### Preparing the Jelly Layer

After the pie has cooled, prepare the jelly as per package instructions. Pour it over the cooled apple filling to create a glossy finish and added sweetness.

### Serving the Pie

Serve the pie at room temperature or slightly warmed, with a scoop of vanilla ice cream or a dollop of whipped cream for an extra treat.

## FAQ

### **Can I use different types of apples for this recipe?**

Yes, you can use a mix of different apples to achieve a balance of sweet and tart flavors. Varieties like Granny Smith and Honeycrisp work well together.

### **How long can I store the apple pie?**

You can store the apple pie in the refrigerator for up to 3 days. Ensure it's covered to maintain freshness.

### **Can I freeze the apple pie?**

Yes, you can freeze the apple pie. Wrap it tightly in plastic wrap and then in aluminum foil before placing it in the freezer. It can be kept for up to 3 months.

### **Is it necessary to add jelly to the pie?**

While it's not necessary, adding jelly provides an additional layer of flavor and enhances the presentation of the pie. It also helps to keep the apple filling moist.

### **What can I use instead of jelly?**

If you prefer not to use jelly, you can substitute it with a homemade apple glaze made from apple juice and cornstarch, or simply serve the pie with a drizzle of caramel sauce.

See also [Pumpkin Zucchini Bread](#)



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## Conclusion

The apple pie with jelly is a delightful dessert that combines the classic flavors of apple pie with a refreshing jelly layer. This recipe not only offers a delicious taste but also adds a unique texture that elevates the traditional dessert. It's perfect for any occasion and is sure to impress your family and friends.

## More recipes suggestions and combination

### Classic Apple Pie

Prepare a traditional apple pie with a flaky crust and a spiced apple filling for a familiar and comforting dessert.

### Apple Crisp

For a simpler twist, try an apple crisp made with brown sugar, oats, and a crumbly topping, served warm with ice cream.

### Spiced Apple Muffins

Bake spiced apple muffins by incorporating diced apples and warm spices, adding a delightful aroma to your kitchen.

### Caramel Apple Cheesecake

Combine a rich cheesecake base with caramel and apple topping for an indulgent dessert experience.

### Apple Tart Tatin

Make an upside-down apple tart tatin by caramelizing apples in butter



and sugar, then baking them under a layer of pastry.

### **Apple and Cinnamon Overnight Oats**

For a healthy breakfast option, mix oats with apples and cinnamon, letting them soak overnight for a delicious morning meal.



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