

Apple Pita/ Serbian-Croatian Apple Pie
(Pitasavijačasjabukama)

1 cup shortening
¼ lb butter
2 ¼ cup sugar
7 egg whites
3 cups flour

½ cup milk or shot of whisky & lemon juice
3 to 4 apples
¼ cup tapioca or cream of wheat
1 cup finely chopped nuts

Mix and cream 1 cup shortening, ¼ lb butter and ½ cup sugar. Add 3 egg yolks, mix. Add 3 cups of flour and ½ cup of milk (it is better to use instead of milk, a shot of whisky and lemon juice). Mix and knead the dough lightly by hand, the roll out of a floured board. Peel and cut 3 to 4 apples. Prepare mixture of ¼ cup of tapioca and or cream of wheat and ¾ cup sugar and cinnamon- making 1 cup. Put part of dough in the pan, fill it with the apples and the mixture and make a cover with the rest of the dough. Beat until thick, 4 egg whites, 1 cup sugar and stir in a cup of finely chopped nuts. Put meringue on top of the Apple Pita. Bake at 400° for 45-60 minutes.