

Apple Pita/ Serbian-Croatian Apple Pie **(Pita savijača sa jabukama)**

- 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.