

Ingredients

- 1 apple
- 2 cups flour
- 4 eggs
- 2 tablespoons sugar
- a little butter
- 1 tablespoon salt

- $1 / 2$ cup sour cream

First, cut the butter into cubes and let it sit for a few minutes.
Then, mix the flour, sugar, salt, butter and sour cream together.
After that, mix the dough into a ball and refrigerate it.
Next, slice the apples into pieces.
Then, roll out one disc of dough into a 12-inch circle. Transfer to a 9-inch pie plate. Trim the edges to fit the plate.
Next, add the apple filling to the crust and cover it with another disc of dough. Bake for 20 minutes.

Finally, serve the pie.

