

My signature recipe

Peach pie

INGREDIENTS

- 2 eggs
- 150g sugar
- ½ tea spoon of salt
- 150g kefir (room temperature)
- 150g sunflower oil
- 10g vanilla sugar
- 18g baking power
- 300g plain flour
- 150g dried pears
- 10g caster sugar



Step 1

Mix sugar, eggs, salt with the mixer, until complete dissolution of the sugar. Then we add other ingredients. Mix kefir, sunflower oil, vanilla sugar, backing power, plain flour with the mixer.

Step 2

Put the dough into the mould with removable sides, pre-grease it. Then we add sliced pears.

Step 3

We put it in a preheated 180-degree oven for 40 minutes.

Step 4

Take out the finished peach pie from the oven.

Step 5

Sprinkle the pie with caster sugar.

Ready!

Good appetite !

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