

## 🍏 Hirosaki's recommended shops 🍏

### Angelique

characteristic jam and slices of Fuji. slices of kogyaku match well. we can taste 「kari kari」 texture.

Address ⇒ Aomori prefecture Hirosaki city Ooaza Noda 2 chome

### Patisserie verge

They use 「Fuji」 the outside is crispy and the inside is juicy.

Address ⇒ Aomori prefecture Hirosaki city Hyakkoku town

### Le Castle Factory

They use 「Fuji」, we can enjoy well. balance! home made pies.

Address ⇒ Aomori prefecture Hirosaki city kamisayashi-cho 24-1

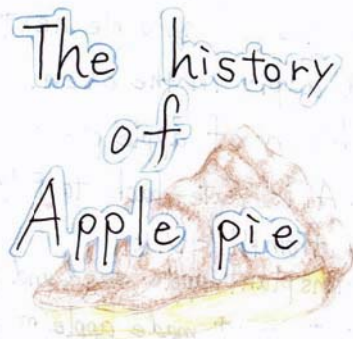
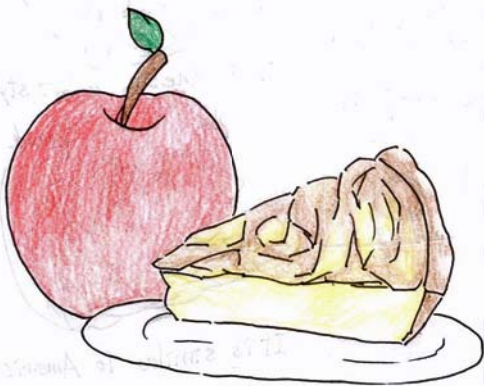
### Cake studio Noel

They use different apples depending on the season, we enjoy different tastes by the time.

Address ⇒ Aomori prefecture Hirosaki city shinagawa town 2-2

## 🥧 Editor's Note 🥧

We made a poster, so we were able to know deeply about apple pie's history. and about recommended shops in Hirosaki.



11 🍏 08

Member  
Kaito Hada  
Lena Aki  
Mika Aki  
Yuma Nao

## The history of Apple pie

Apple pie is pie about boiled sugar too packing apple next baked a pie in the oven.

The history of apple pie in U.S.A dates back to Pilgrims

that came from U.K.

Pilgrims plant apple seed and grow harvest, next made apple pie.

Tradition is famous for Johnny. Apples seed was moved planting apple's seed U.S.A east coast form west.

Incidentally, pioneers launch U.S.A west.

They were considered ways make about like apple pie in 19c. That was called "mock apple pie", Idioms has

"As American as apple pie"

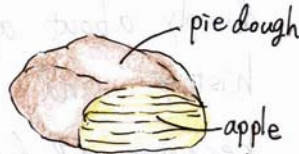
## The apple pies of the world

① U.K



It is not spread dough the bottom.

② Austria



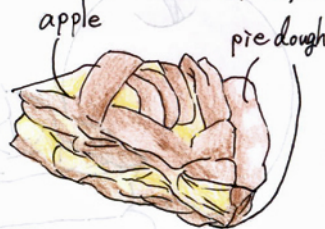
It is called "Apfelstrudel"

③ U.S.A



It is the stereo type style.

④ Japan



It is similar to America.

## Apple pie's recipe

Material (4 piece of, 1 piece of about 50cm)

- 2 frozen pie sheets · apple small one
- sugar 3tablespoons · Butter 10g
- egg yolk proper quantity

1. Make a filling of apples. Cut the apple about 5mm.
  2. Add apples, sugar and butter to the pot, mix it and simmer on low heat to medium heat.
  3. when water dries out, apple gives a shiny color gloss, it will cool down.
  4. Place 2 frozen pie sheets at ambient temperature for 5 to 10 minutes and cut it into 4. Put a notch in the middle of 2.
  5. Pierce the remaining 2 sheets with a fork and preheat the oven (210°C).
  6. Serve apple on pie sheet with no notch.
  7. Put cooking sheets on the top board, bake the pie in the oven for 10 minutes, bake for 15 minutes in the oven down to 180°C
- Completed!!