

Tilslørte bondepiker

Ingredients

Apple Sauce

7 apples
1 dl sugar
0.5 dl water

Crumbs

3 tbsp butter
4 dl crushed cookies
3 tbsp sugar
½ teaspoon cinnamon

Whipped cream

3 dl whipped cream
1 teaspoon vanilla sugar

Procedure

1. Peel the apples and throw the bites in a kettle. Add sugar and water, and boil until the apples are tender. Cool the apple sauce.
2. Melt the butter in a hot frying pan. Mix the crushed cookies with sugar and cinnamon, and fry it until it's crisp. Cool.
3. Whip cream.
4. Layer the different ingredients in cups or a large bowl

Source: <http://www.tine.no/opskrifter/desserter/frukt-og-bar/tilsl%C3%B8rte-bondepiker>