

Delicious and beautiful rose flower apple cake for wife and mother on March 8

Along with the familiar bakery ingredients, the finished products you make will look like works of art, so make these pink apple pie for your dear women on this March 8 ok This cake is not only beautiful but also has great taste.

On the upcoming International **Women's Day** , **March 8** , do you have any ideas for a gift for your mother, sister, or girlfriend? If not, go to the kitchen and make a delicious rose apple pie for your beloved women.

Apple pie is a very familiar dessert for many people. This cake is not only beautiful but also has great taste. The perfect combination of apples, butter, jam and sugar in a brilliant "rose" will create a sweet and extremely meaningful gift.

Here are suggestions for the easiest way to make apple pie.

Pink apple pie ingredients

1. 250 grams of flour
2. 200 grams of butter
3. 150ml of water
4. A little salt
5. 2 apples
6. 1 lemon
7. Sugar powder
8. Canned apricot jam (not required)



For rose apple pie to have a more eye-catching color, you should choose a red apple, fresh and full of berries.

How to make rose apple pie

Step 1: Make bread crust

You should leave the butter in the refrigerator before making the cake will taste better.

Cut butter into small cubes about 2cm - 3cm. In a large bowl, mix butter, salt, flour, water. Knead thoroughly and quickly until you create a non-sticky dough.

Then you rolled the dough into a rectangular strip and then folded the dough as shown.



Next, you turn the dough 90 degrees and then roll it over and fold it like the first.

Do the same until the third time, the powder has met the requirements. Then, wrap the dough and put it in the refrigerator for 30 minutes to rest.

This is the most time-consuming step in the steps of making pink apple pie. So if you're too busy, you can buy a thousand-layer cake dough at bakery stores.

Step 2: Prepare apples

Making apple pie will use apple shells to create beautiful colors so you have to wash the apples thoroughly to ensure hygiene.



Then, add the apples, remove the inner core and cut the apple into slices about 1mm - 2mm.

When finished, the apples must be immediately put into the cold water bowl, squeezed half a lemon and a little salt to prevent the apples from going dark.



After 15 minutes, you pick up the apples and drain them and microwave them for about 3 minutes, the apples will be softer and easier to roll. If you don't have a microwave oven, you can put apples on the stove to boil with a little water for a few minutes.

Step 3: Make cake

Take the cake dough in the refrigerator, divide it into small pellets and then thin the dough into a rectangular strip about 20cm long, about 5cm wide.



If you have canned apricot jam or other jam, spread it to the surface. Then, in turn, lay the horizontal and overlapping apple slices.



Note : let the apple shell turn out so that only 2/3 of the apple pieces are on the dough like the picture.

Then, double fold the dough, cover 2/3 of the apple on the dough.



Gently curl the dough until the end.



You will see the apple shell forming the contour of the rose petals very beautifully.



If you don't have a mold that fits in the oven, use a toothpick to fix the flower.



Step 4: Bake the cake



Put the cake in the oven for about 45 minutes at 190 degrees Celsius.

Step 5: Decorate



Wait for the cake to cool, sprinkle some sugar on the cake to decorate.

After that, just put the cake in a nice box or display it on the plate that you have beautiful roses and delicious food for your relatives on the upcoming International Women's Day 8/3 .

Refer to some more articles:

1. How to make 3 delicious dishes for the romantic Valentine's Day
2. What gifts for your wife on International Women's Day 8/3?
3. How to make cards 8/3 for clumsy boys

Good luck!

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