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Square American Apple Pie

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Square American Apple Pie

In the kitchen, there is only a square pan
I bought a long time ago for peach cobbler,
but instead, I used it for chang fen.
This time, I'll make American Apple Pie
since there is an American potluck tonight.

You're so yellow I bet you've never had American Apple Pie. Try it. It's so gooooood.

In a clear glass mixing bowl, I circle
together brown sugar, flour, cinnamon, and lemon
with my fingertips. Then I add thinly sliced fuji
apples and wrinkled sun-maid raisins, and stir.

Ching Ching Chong. What a chink.

The pie crust does not fit, so I stretch it the best I can.
Pour the filling into the pie crust and layer the second on top.
Allrecipes.com tells me to trim the edges,
but there are none.

Where are you from? Where are you really from? No, I mean what are you really?

Bake in a 425 degree oven
for about 35 to 40 minutes until golden

Yellow, is that your favorite color?

brown. Let cool for 30 minutes.
Bring it with suave, pretend
I always make American Apple Pie.

Are you a Communist?

Be American.

在我的小厨房里，只有
我很久以前买的方形盘
为了烤宽面条，但是我最终做了肠粉。
还有两个小时就是美国的聚餐了。
我决定在一个方形盘中做美国苹果派。

这里，你如此的黄，我敢打赌你从来没吃过美国苹果派。试试吧。超级好吃。

在一个透明的玻璃搅拌碗中
我用指尖盘旋
糖，红糖，面粉，肉桂和柠檬一起。
然后加入切成薄片的金色
美味的苹果和小小的女佣牌葡萄干，然后搅拌。

Ching Ching Chong. 真的是一个chink.

馅皮不合适，所以我尽力而为伸展。
将馅料倒入馅皮中，然后将第二个放在面上。
Allrecipes.com告诉我修剪边缘，
但是没有边缘。像第一个一样伸展。

你从哪里来？你到底是谁人？不，我说你到底是什么？

在425度烤箱中烘烤
大约35到40分钟，直到变成金色

黄色，这是你最喜欢的颜色吗？

棕色。冷却30分钟。

随和带着它，假装

我经常做美国苹果派。

你是共产党员吗？

做一个美国人。