



## DECEMBER NEWSLETTER

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about reducing testing  
time to 24 hours

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### Cooking with Vlad or a Secret Recipe for Russian Apple Pie

In today's newsletter, I will be giving away my Grandmother's secret recipe on How to Bake a **Russian Apple Pie**. For those of you who are looking for tips on **QA automation**, please stop reading right now- (more tips to come in the next newsletters), go home and have a **Happy Thanksgiving!**

**For those die-hards wondering how to bake a great apple pie, or are looking for a last-minute "original" recipe for the Thanksgiving table, stick around.**

Since tomorrow is Thanksgiving and everyone is either beginning to cook and bake or is planning to start really early tomorrow morning, I decided today **not to talk about work!**

**Tomorrow morning my boys and I will be baking an Apple Pie.** (Some might refer to it as an apple cake. Either way, it tastes great!). So here it is a "secret" recipe that stayed in my family for as far as I remember. **Enjoy!**

#### Recipe:

Ingredients:

2 sticks of chilled butter (200g)

3 cups flour

1 egg

1 cup sugar (200g)

½-cup sugar

15 apples (~5lbs), washed, peeled, cored, and cut into pieces

1 cup cranberries (optional)

Utensils:

2 medium-sized mixing bowls

1 large mixing bowl

1 cookie sheet or baking dish

In one mixing bowl, cut the butter into thumbnail-sized pieces and mix with flour by hand. Don't over mix them.

In a separate bowl, mix 1 egg with 1 cup of sugar. Combine the two mixtures in a larger bowl and mix by hand.

Place the apples in a saucepan, cover with water, add ½-cup sugar, and bring the water to a boil. If you are a big fan of cranberries you can add 1 cup. Reduce heat and let the apples simmer for 10 minutes. Remove from heat and drain.

Pre-heat the oven to 375 °F. Grease the cookie sheet or baking dish and line with 2/3 of the flour mixture. Place the apples on the pastry-lined sheet/dish, and cover with the remaining flour mixture. Place in the oven and bake for 1 hour.

Remove from oven, and stick the end of a wooden matchstick in the pie. If it comes out clean, the pie is ready; if not, cook for 5-10 minutes and re-check.

While hot, cut in 2-inch square pieces. Serve cold. (Pieces in the middle are for guests. Pieces on the edges are for kids)

I have to disappoint those of you who are wondering if qaSignature is moving away from qa

automation business into Martha Stewart's space. **Even so, we all enjoy cooking and baking, but planning to stick to what we do best – help companies reduce testing time!**

**Have a safe and Happy Thanksgiving!**

Please follow this [link](#) to let me know how the Apple Pie came out!

If you are looking for a printable version of this letter to stick it on your refrigerator please follow this link.

I would like to receive FREE 5 most fundamental questions to ask of any automation expert and the answers to watch out for.

**Vlad Shamis**

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**About qaSignature**

At qaSignature we are dedicated to helping companies establish confidence that their software is reliable and does not degrade over time.

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