

Apple Recipes

Mamon's Apple Tart by Jacques Pepin's Mother

Pre-heat oven to 350

Whisk together:

1 ¼ cup flour

3 Tbsp sugar

1 tsp baking powder

Cut into dry ingredients until mixture is pea sized crumb:

5 Tbsp chilled butter

3 Tbsp shortening

Stir in:

2 Tbsp milk

1 beaten egg

Push dough into a 9" pie dish. Set aside.

2 large apples, peeled, sliced and tossed with brown sugar.

Saute apple mixture lightly, and lay apples into prepared pastry in a wheel formation.

Sprinkle with:

1 tsp cinnamon

Dot with additional butter and sprinkle with a bit of sugar.

Bake for 30 to 45 minutes.

Serve with ice cream or whipped cream

Optional: brush baked tart with some warmed apricot preserves and bake for an additional 10 minutes, or add an apple crisp topping, making this tart superb!