

Comfort Me with Apples Tart

Pie Crust:

- 2 ¼ cups flour
- ½ Tbs. sugar
- 1 tsp. salt
- 1 cup shortening (or ½ cup butter and ½ cup shortening) or use all butter, European-style Plugra)
- 1 Tbs. apple cider vinegar
- 1 egg
- ¼ cup water



Filling:

- Three large Calville Apples and seven Lady Apples (sliced 1/4") or use any hardy apples you choose
- 1/2 lemon (for juice and zest)
- ¼ tsp. cardamom
- ¾ tsp. ginger
- 1 1/2 tsp. cinnamon
- ¼ tsp. salt
- ¼ cup flour
- ¼ cup plus 3 Tbs. sugar
- 2 Tbs. melted butter



Directions:

1. Whisk together flour, sugar, and salt. Add shortening and/or butter and using two forks or a pastry blender, mix into coarse crumbs.
2. Whisk together vinegar, water, and egg in a small bowl and add to flour mixture.
3. On a lightly floured surface, roll out dough into a circle, approximately 12 to 14 inches diameter; place on large parchment paper lined cooking sheet
4. Preheat oven to 400.
5. Quarter apples, remove cores, and slice into 1/2-inch slices.
 - In a large bowl toss the apple slices with lemon juice and zest of lemon.
 - stir together in a separate bowl the cardamom, ginger, cinnamon, salt, flour, and ¼ cup sugar;
 - add to apples and toss well until they are evenly coated;
 - set aside.

6. Arrange the apple mixture onto the pastry circle, leaving a 3 inch border; bring up the sides of the dough and crease it around the filling; pastry brush crust with melted butter and sprinkle with the 3 Tbs. sugar and bake 30 to 35 minutes until crust is lightly browned and apples are tender, but not mushy, when pierced with a fork. let cool for 20 minutes before serving; a dollop of cream or vanilla ice cream is optional.

Yield: 6 to 8 servings