

CDC Recipes: Cinnamon Apple Tart



Ingredients

Dough

- 1 cup all purpose flour
- 1/3 cup butter
- 5 to 8 tablespoons of ice water

Filling

- 3 apples, peeled, cored and sliced
- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon cinnamon
- Pinch of pumpkin pie spice
- 1/4 cup apple jelly
- 1 Tablespoon cold water

Preparation

Dough

1. Cut the butter into the flour until it becomes small pieces, the size of walnuts.
2. Make a well in the center of the flour mixture and add 5 tablespoons of ice water.
3. Fold the flour mixture over the ice water until the dough sticks together, if the dough is still dry, add more ice water.
4. Wrap dough in plastic wrap and let rest in the refrigerator for 1/2 hour.
5. Roll out dough on a floured surface and place in a tart pan.

Filling

1. Mix sugar, cornstarch, cinnamon and pumpkin pie spice together, sprinkle over sliced apples.
2. Layer apples in the tart pan.
3. Bake at 400 F. for 30 to 40 minutes, or until the crust is browned and the apples are soft.
4. After the tart is cooled, melt the apple jelly over a double boiler. Brush the top of the tart with the melted jelly.