

Tarte Aux Pommes—AKA French Apple Pie

Crust:

- 1/2 cup plain flour
- 1/2 cup butter
- 1/2 cup sugar
- 1 large egg
- Pinch of salt

Mix all ingredients and pat into a tart pan (a quiche dish is what I usually use)

Layer sliced apples all around in circles starting with the outside of the pan. (I recommend a Granny Smith ... or anything other solid, slightly sour apple.)

TOPPING:

- 1 eggs
- 1/2 cup sugar
- 6 T. butter
- 1 teaspoon vanilla
- Mix all ingredients and pour over the apples evenly.

Bake at 350° F for 45 minutes or until browned.

