

# Dinah's Kitchen

## Apple Tart

### Pie Crust

2 cups flour

1/2 teaspoon salt

1 cup butter

4-6 tablespoons ice water

1/2 teaspoon cinnamon

1 tablespoon powdered sugar

Blend all except water in processor on short pulse until mixture looks like small peas. Add water, 1 tablespoon at a time until mixture starts to form a ball.

Divide into 2 balls, pat each out onto wax paper and roll until about 1/4" thick. Let harden in refrigerator or freeze. When needed, place into baking pan. Fill with fruit.

Cut, peel and core about 6 large green apples, toss with lemon juice, cinnamon and sugar to taste. Place in pie crust. Dot with 1 Tablespoon butter.

Bake 375\* for about 45 minutes -until bubbly. Watch to cover with foil any areas getting too dark.