

## **Tarte aux Pommes Rustique**

*Courtesy of In Our Grandmothers' Kitchens*

### *Ingredients:*

1-1/4 cups flour  
4 tablespoons sugar, plus 2 tablespoons later  
1/2 teaspoon salt  
1/2 cup (1 stick) cold sweet butter, plus a bit for dotting later  
1 egg yolk  
ice water as needed  
3 apples, cut into rough slices  
1 teaspoon cinnamon  
2 tablespoons peach jam (optional)

### *Instructions:*

In a cold bowl combine the flour, 4 tablespoons sugar, and salt. Carefully cut in the butter, making sure not to mix it in too finely.

Whisk together the egg yolk and 3 tablespoons of the water. Use a fork to stir them into the butter mixture. Add a little more cold water as needed to make the dough capable of forming into a ball (but barely).

Wrap the ball of dough in wax paper and refrigerate it for at least 1 hour.

At the end of the hour, preheat the oven to 400 degrees. Pat the dough into a circle about 10 inches in diameter (the rougher looking the better; remember; we're being "rustique" here) on a nonstick cookie pan with edges that come up at the sides (so nothing can spill into your oven).

Toss the apple pieces into the cinnamon and remaining sugar. Arrange the tossed apple pieces on your crust. If desired, heat the jam and drizzle it over the apples. Dot with butter.

Bake until the crust browns nicely (it's best a little crispy), about 20 to 30 minutes.

Serves 6 to 8.