

Rustic Apple Tart

1 1/2 cups flour

1 1/2 sugar

dash salt

7 1/2 tablespoons butter

1/4 cup ice water

2 lbs. tart cooking apples

3 tablespoons sugar

2 tablespoons butter

1/4 teaspoon each cinnamon and nutmeg

Combine first three ingredients into mixing bowl. Cut the butter into flour until it resembles coarse cornmeal. Stir in the ice water until mixture holds together. Press into a ball and let rest 30 minutes.

Flatten with hands and roll on a well-floured surface to a 15-inch circle. Lay on a baking sheet. Peel, core and slice the apples into 1/4-inch slices. Coarsely chop one of the apples. Spread chopped apples in a layer over pastry, leaving a 2 1/2-inch border. Sprinkle with 1 tablespoon sugar and half of spices. Cover chopped apples with sliced apples, sprinkle with 2 tablespoons sugar and remaining spices. Dot with the butter.

Fold uncovered edge of pastry over apples, pleating it to make fit. You'll have about a 5-inch diameter area in the center that remains uncovered. Sprinkle edges of pastry lightly with sugar. Bake at 400°F in the upper part of a preheated oven 35-45 minutes or until apples are tender and partially caramelized. Slide off pan onto a rack to cool. Serve warm or cold with either ice cream or whipped cream.