

Apple Tart

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Take a break from the typical apple pie with this cream-based tart recipe. A custard-like filling goes into a prepared pie shell and comes out a winner.

Ingredients:

1 prepared pie shell
2 apples, peeled, thinly sliced
2 large eggs
4 cups whipping cream
3 tablespoons sugar
1 teaspoon vanilla

Directions:

- 1) Preheat oven to 350°F.
- 2) Fill prepared pie shell with apples.
- 3) Beat eggs in a large bowl. Add cream, sugar, and vanilla; cream until foamy. Pour over apples; bake 40 minutes, until golden brown.