

# Apple Tart

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## Ingredients:

- 1 cup of sugar
- 1 cup of flour
- 1 teaspoon baking powder
- 3 eggs
- 3 spoons butter
- 1/4 cup of milk
- 1 pinch of salt
- Canned sliced apples

I could not find the canned sliced apples in Switzerland. The ones you see in the picture were brought by a friend from South Africa. I suppose you can prepare the apples in advance, cut them into slices, cook them in sugar syrup and let them cool before using them.

## Cream Sauce:

- 1 cup of cream
- 1 cup of sugar



### **PREPARATION:**

1. Pre-heat oven at 180 °C
2. Add the flower with the baking powder, the butter, the pinch of salt, the milk, the sugar and the egg yolks.
3. Mix all these ingredients together.
4. Whisk the white of the eggs until they are firm.
5. Mix the white of the eggs with the other preparation.
6. Pour in a tart pan (I chose a round one, but you can use a square one).
7. Put the apple slices on top of preparation.
8. Bake for about 60 - 90 minutes (check cooking with with a toothpick after 60 minutes to see if cooked. The toothpick must come out clean if the tart is cooked).
9. When the tart is nearly ready, mix cream with sugar in a pan.
10. Cook cream and sugar for 10 minutes.
11. Pour cream sauce over still hot tart that you have just taken out of the oven.
12. Let it cool. (Serve it still warm it is even better!!!)



