Dutch Apple Tarte

1992 Winner - Blomidon Inn, Greg Campbell

Crust:

- 1 cup butter
- 2 cup flour
- 1 cup sugar
- 1 tsp baking powder
- 1 large egg, beaten

Combine butter, flour, sugar and baking powder into coarse mixture. Add egg. Reserve half cup for topping. Form rest into a ball of dough. With fingers, mold evenly to bottom and half way up sides of greased, floured 10" springform pan.

Filling:

- 3 lbs Nova Scotia Red Delicious apples
- 1 tbsp lemon juice
- 1 cup sugar
- 2 tsp grated nutmeg
- 2 tbsp ground cinnamon
- Pinch of ground cloves
- 3 tbsp sherry

Peel and core apples; dice into quarter-inch pieces. Combine apples, lemon juice, sugar, spices, flavouring; spread in crust. Level filling and sprinkle reserved crumb mixture over top. Bake in centre of preheated 350°F oven for one hour, or until topping browns. Let cool, then refrigerate. Unmold and cut into 12 wedges. Serve with whipped cream, if desired.

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