

Apple Crumb Tart

Adapted from several recipes at allrecipes.com



Filling:

4 apples, peeled & sliced thin
½ cup sugar
2 tbsp flour
½ tsp cinnamon

Crumb Topping:

½ cup flour
½ cup brown sugar
½ tsp cinnamon
4 tbsp cold butter, cubed

Oil Pastry Pie Crust:

3 1/3 cup flour
¼ tsp salt
¾ cup oil
½ cup milk

(Makes double-crust pie)

For Crust: Stir together flour and salt. Pour oil and milk into a measuring cup and add all at once to flour mixture. Stir lightly with a fork. Form into 2 balls. Roll one ball between wax paper to form a 12" round and line 9" tart pan, trimming off excess with sharp knife. (Wrap remaining dough in plastic wrap and store in refrigerator for another recipe)

Preheat oven to 350°.

For Filling: In small bowl stir together sugar, flour and cinnamon. Sprinkle over sliced apples in a large bowl and carefully stir to coat. Arrange in tart pan.

For Crumb Topping: In medium bowl stir together flour, brown sugar and cinnamon. Cut in butter until crumbly. Spoon over top of apples and bake tart for 45-50 minutes. Let cool completely and remove from pan.