

APPLE TART

Crust:

- 1 c. flour
- 2 T. confectioners sugar
- 1/2 c. chopped pecans
- 1 stick butter

Filling:

- 2 T. sugar
- 1/4 c. heavy cream or milk
- 8 oz. cream cheese

Topping:

- 1/2 c. sugar
- 3 T. cornstarch
- 1/2 c. water
- 8 cups finely diced apples, divided
- cinnamon to taste

Crust: Combine flour, sugar, and pecans. Cut in butter til crumbly. Pat onto tart or spring form pan and part way up the sides. Bake in preheated 325 degree oven for 15 minutes, until browned. Let cool.

Filling: Cream sugar, milk, and cream cheese until smooth. Spread onto cooled crust.

Topping: Mix sugar and cornstarch in saucepan. Add water slowly, stirring to keep mixture smooth. Add 1 cup mashed apples with cinnamon and bring to boil over medium-high heat. Reduce heat and simmer, stirring constantly until thick, 1 to 2 minutes. Let cool.

Mix remaining diced apples with cinnamon and sugar to taste. Arrange remaining apple mixture on top of cream cheese layer. Spoon thickened apple glaze over apple mixture. Chill at least 1 hour, preferably overnight, before serving.