

Recipe: Tarte aux Pommes

Ingredients:

6 apples

3 tablespoons brown sugar

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2 eggs

1 cup heavy whipping cream

1 pie crust already made and on your supermarket refrigerator section

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1 teaspoon vanilla extract

Instructions:

Preheat the oven to 350. In a 9 inch pie pan, place the pie crust, pick slightly with a fork and place in the hot oven for 9 minutes. When done remove from the heat and let cool for a while. In a bowl mix together the eggs, whipping cream, vanilla. Place the apples all over the pie dough. cover with the cream. Place in a hot oven for 35 to 45 minutes, until the middle is firm and the tarte is a wonderful golden color.