

Apple Tart Or Pie

Ingredients

Puff-paste No. 1205 or 1206, apples; to every lb. of unpared apples allow 2 oz. of moist sugar, 1/2 teaspoonful of finely-minced lemon-peel, 1 tablespoonful of lemon-juice.

Method

Make 1/2 lb. of puff-paste by either of the above-named recipes, place a border of it round the edge of a pie-dish, and fill it with apples pared, cored, and cut into slices; sweeten with moist sugar, add the lemon-peel and juice, and 2 or 3 tablespoonfuls of water; cover with crust, cut it evenly round close to the edge of the pie-dish, and bake in a hot oven from 1/2 to 3/4 hour, or rather longer, should the pie be very large. When it is three-parts done, take it out of the oven, put the white of an egg on a plate, and, with the blade of a knife, whisk it to a froth; brush the pie over with this, then sprinkle upon it some sifted sugar, and then a few drops of water. Put the pie back into the oven, and finish baking, and be particularly careful that it does not catch or burn, which it is very liable to do after the crust is iced. If made with a plain crust, the icing may be omitted.

Source: Mrs Beeton's Book of Household Management (1861)

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