

Apple Tourte Or Cake

Ingredients

10 or 12 apples, sugar to taste, the rind of 1 small lemon, 3 eggs, 1/4 pint of cream or milk, 1/4 lb. of butter, 3/4 lb. of good short crust No. 1211, 3 oz. of sweet almonds.

Method

Pare, core, and cut the apples into small pieces; put sufficient moist sugar to sweeten them into a basin; add the lemon-peel, which should be finely minced, and the cream; stir these ingredients well, whisk the eggs, and melt the butter; mix altogether, add the sliced apple, and let these be well stirred into the mixture. Line a large round plate with the paste, place a narrow rim of the same round the outer edge, and lay the apples thickly in the middle. Blanch the almonds, cut them into long shreds, and strew over the top of the apples, and bake from 1/2 to 3/4 hour, taking care that the almonds do not get burnt: when done, strew some sifted sugar over the top, and serve. This tourte may be eaten either hot or cold, and is sufficient to fill 2 large-sized plates.

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

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