

French Apple Tart – Make the Crème Fraiche few days ahead!

Position one of the oven racks in the lower part of the oven and preheat to 350° F

Ingredients

5 1/2 Tablespoons unsalted butter at room temperature

3/4 cup white sugar

2 teaspoon vanilla

pinch of salt

4 eggs

1 and 1/4 cup of self-rising flour

1 lb of granny apples

3/4 cup crème fraiche (see recipe below)

1 Tablespoon powdered sugar

Crème fraiche

1 cup heavy cream (like heavy whipping cream)

1 cup sour cream

Whisk heavy cream and sour cream together in a bowl.

Cover loosely with plastic and let stand on kitchen counter overnight until thickened.

In cold weather this may take as long as 24 hours.

Cover more tightly and refrigerate for at least 4 hours, after which the crème fraiche will be quite thick. Keeps a couple of weeks just fine in the refrigerator. (Silver Palate p. 339)

Apple tart

With a mix master or a hand mixer whip the butter, 1/2 cup sugar, 1 teaspoon vanilla and salt until a light creamy mixture. Add 2 of the eggs and keep on mixing until a smooth mixture.

Little by little add the flour, keep mixing at a low speed until you get a smooth mixture.

Core and peel the apples and cut them in 1/4 inch thick slices. Grease a 9 1/2 inch (24 cm) deep-dish pie plate slightly and pour the cake dough into the pie plate.

Press the apple slices gently somewhat into the dough forming a circle with few or one in the center.

Bake the cake **without** the miracle baker for 35 minutes in the lower part of the oven.

Mix 3/4 cup of crème fraiche, the 2 remainder eggs and 1/4 cup remainder sugar and the 1teaspoon remainder vanilla until a smooth mixture.

Pour this mixture over the apple tart, **assemble the Miracle Baker**, and gently press it into the apple tart. Bake for about 25 minutes longer in the **center** of the oven until egg mixture has set. Let cool on rack on counter. Run a paring knife along the walls and into the corners of the Miracle Baker. Gently remove Miracle Baker by the handles of part one. Sprinkle apple tart with powdered sugar. Enjoy! Freezes well.

