

Apfel Kuchen 10/7/21 using 4 @ 4" tart pans

Cuise togther

110g einkorn flour
1/4 lb cold miyoko butter
1 large egg
1/4 t salt
1/2t baking powder

Preheat the oven to 375F and use baking tiles.

Divide dough into 4 equal pieces. Use tortilla press *lined w/ parchment* to shape into 6" disk.

Remove the disk from one side of parchment, and place on an upside down *silicone* tart shell; then remove the other side of parchment and place the 4" metal tart shell upside down over the dough. Turn the whole assembly over and ease the dough into the metal pan. Remove the silicone pan.

Repeat for the remaining 3 pieces of dough. Or, the dough can be frozen as a flat disk.

For the apples; slice thinly and microwave just until they start to release juice.

An idea for cutting: Cut the top off the apple such the the distance from the bottom of the apple is one half the diameter of the tart pan. Cut the bottom part of the apple in half and use a corer to remove the core. Cut each half in longitudinal slices.

If desired, sprinkle a few raisins on the tart shell before arranging the apples.

Arrange the apple slices so that the bottom point of the slice is at the center of the tart and the chunky end is at the circumference. (NOTE: *Maybe* this technique will help with arranging the slices in a small pan.)

Bake (??how long) until the apples are tender and the crust has browned nicely.