

Shenandoah Apple Tart

Servings: 12

1/2 cup apple juice or water
3 large, tart baking apples, peeled, cored and sliced
1 roll (18 oz) refrigerated sugar cookie dough
1/4 cup sugar
1 teaspoon ground cinnamon
2 tablespoons lemon juice
whipped cream

In a large skillet, bring apple juice or water to boiling; add apples. Reduce heat. Cover and simmer about 3 minutes or until apples are just tender.

With a slotted spoon, remove apple slices. Cool slightly.

Press cookie dough into a greased and floured 10" quiche dish or 9" pie plate, pressing dough evenly onto the bottom and up the sides of the dish.

In a small bowl, combine sugar and cinnamon. Toss together apple slices, lemon juice and 2 tbsp. of the sugar-cinnamon mixture.

Arrange coated apple slices atop dough. Sprinkle with remaining 2 tbsp. sugar-cinnamon mixture.

Bake in a 375 degree oven for 30-40 minutes or until evenly browned and set. Cool slightly.

Serve warm with a generous dollop of whipped cream.

Per Serving (excluding unknown items): 203 Calories; 9g Fat (38.7% calories from fat); 2g Protein; 30g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 179mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 2 Other Carbohydrates.