

TOTALLY EASY APPLE TARTS

Ingredients

Pie crust (for two 9-inch tarts)

Combine the following:

- 3 cups of flour, 1 cup of shortening, 6 tablespoons of cold water
- Once combined, divide into two equal portions and roll flat into 12-inch circles.

Apple filling (makes 2 tarts)

- $\frac{3}{4}$ cup of sugar
- $\frac{1}{2}$ cup of flour
- 6 apples; peeled, cored, quartered and cut into $\frac{1}{2}$ inch slices
- Cinnamon
- 4 teaspoons of butter

Directions

- Line two 9-inch pie dishes with dough for the crust.
- Add half the sugar and half the flour to each dough-lined pie plate and mix together in the bottom of the crust.
- Divide the apple slices into 2 equal portions and arrange in pie plates.
- Cut butter into teaspoons, divide, and pat on the top of the apples.
- Sprinkle with cinnamon.
- Place in a 400-degree, preheated oven and bake for 45 minutes to an hour, or until the apples are cooked through and browned on top.