

Jimbo's Cookin' . . .

Unusual English Lemon Tart

Equipment: Tart/pie pan, rolling pin, food/cheese grater (simple hand-style)

Amt.	Measure	Ingredient -- Preparation Method
1	Roll	Pillsbury " <i>Just Unroll</i> " Pie Crust
2	Med/Lg	Cooking apples
1	Lg	Lemon
2		Eggs
½	Cup	Sugar

1. Open pastry on a floured board, dust with flour & roll to size necessary for pan. Line pan with the rolled dough.
2. Peel and grate the apples. Add the sugar and then the grated rind and juice of lemon.
3. Beat the eggs with a fork/whisk and add to the apple mixture. Mix filling well.
4. Put filling into the tart shell and bake at 350~F (170~C) for 30 - 40 minutes.

Historic Note - "*With thanks - this is a recipe that Mrs. Jowett handed out at the Adult Ed. Cookery Class at Dartford Kent in 1972 - often used over the years. Hope you enjoy it too!*"

Traveler's Note - Dartford sits on the outskirts of London next to the River Thames.