

A PIPPIN TART

The original recipe for “A Pipin Tart,” by Gervase Markham, appears in *Coutrey Contentments* (1623). The recipe, with commentary, can be found in Keith Stavelly and Kathleen Fitzgerald’s *Northern Hospitality: Cooking By the Book in New England* (University of Massachusetts Press, 2011).

MAKES ONE TART, 16 SERVINGS

Preheat the oven to 425°F.

10 Granny Smith apples (or pippins, if you are able to find them)
18 whole cloves
5 sticks cinnamon
½ cup sugar
¼ pound (1 stick) unsalted butter
3 tablespoons rosewater
Puff pastry, store bought (or make from the “Puff Pastry” handout)

Line a half-sheet baking pan (17x11-inches) with puff pastry, using enough pastry to create a rim around the sides of the pan.

Peel and core the apples, cut them in half, and put them into the pastry, hollow side down, fitting them closely together.

Scatter the cloves and cinnamon sticks over the apples, and dot here and there with about ¼ stick of the butter. Sprinkle with about ¼ cup of the sugar and cover with another sheet of puff pastry, sealing the two crusts together with your fingers (or crimp them together with a fork).

Bake the tart at 425°F for 30 minutes. Lower the oven temperature to 350°F and bake for an additional 30-35 minutes, until the crust is beginning to brown.

While the tart is baking, melt the remaining butter in a saucepan.

Remove the tart to a wire rack, but don't turn off the oven. Mix the rosewater into the melted butter and brush lightly over the tart. Sprinkle with the remaining sugar.

Return the tart to the oven for about ten minutes, until the top is nicely browned. Cool slightly before cutting into squares to serve.