

Recipe for Rustic Apple Tart

NAME OF DISH

FROM THE KITCHEN OF

Miss Haley

INGREDIENTS

crust

filling

1 1/2 c Flour

4 c sliced apples

1/2 tsp Salt

1/3 c Sugar

2 Tbsp Sugar

1 tsp vanilla

1 1/2 sticks of

1 tsp cinnamon

cold butter

2 Tbsp melted

1/4 c water

butter

1/8 tsp salt

SERVES 8

PREP TIME 30 min.

TOTAL TIME 90 min.

DIRECTIONS

1.) The crust: Line a baking sheet with parchment paper. In a bowl or food processor, combine flour, salt & sugar. Briefly mix. Now add very cold butter & with a fork/processor mix together. Once butter is pea-sized, sprinkle ice water over mixture. Dough should be moist & crumbly. Transfer dough to a lightly floured work space & knead until mix forms a ball. Wrap ball in plastic wrap & place in fridge.



DIRECTIONS CONT.

2.) The filling: peel, core & cut apples into 1/8 inch slices. Place apples in a bowl and add sugar, vanilla, cinnamon, melted butter & salt - toss to combine.

3.) Take dough from fridge, flour your surface & roll dough into a 14" circle. The edges don't have to be perfect! Place dough on lined baking sheet.

4.) Sprinkle flour evenly on dough. Then arrange apples in an overlapping circle - leaving 3" around edges. Once apples are arranged, fold edges of dough over the apples creating pleats.

5.) Preheat oven to 350° F. Place tart in fridge while oven preheats.

Optional: beat one egg & brush dough evenly with pastry brush. Sprinkle coarse sugar on top of egg wash.

6.) Bake 55 - 60 minutes or until crust is golden brown. Once tart is done, let cool & enjoy!

