Fresh Apricot

Tarte Tatin

1h   2 Servings

1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Place **1 pie dough** out at room temperature to soften (save remaining for own use). Halve apricots and discard pits. Spray a small (8-inch) ovenproof stainless steel skillet with nonstick spray.

2. Cook caramel

In prepared skillet, combine ¼ cup sugar, 2 tablespoons water, and ¼ teaspoon salt. Bring to a boil over high heat, stirring with a fork to dissolve sugar. Lower heat to medium and cook without stirring until mixture is amber colored, swirling skillet occasionally for even caramelization, 3–4 minutes.

3. Cut pastry circle

Remove caramel from heat and quickly stir in 1 tablespoon butter and 1 teaspoon vanilla until smooth (mixture will bubble and steam). Set aside.

On a lightly floured work surface, lightly roll pie dough to smooth out any cracks. Cut an 8-inch circle; remove and discard excess. Cut three 1-inch slits in center of pastry circle.

4. Assemble tart

Arrange apricot halves cut side down in skillet with caramel. Place pastry circle on top of fruit; tuck pastry edges around fruit. Brush pastry lightly with water and sprinkle with 1 tablespoon sugar.

5. Bake

Bake tart on center rack until crust is well browned and caramel is dark brown and bubbling, 25–30 minutes. Transfer skillet to a wire rack and cool for 5 minutes.

6. Flip & serve

Run a small thin spatula around edges of skillet. Place a large inverted plate over skillet; carefully flip tart over onto plate. Cool tart for another 5 minutes then serve warm with ice cream or whipped cream if desired. Enjoy!