
Savers:

Apple Tart



1h



2 Servings

What we send

- 2 (8.8 oz) pie dough ¹
- 2 Granny Smith apples
- 5 oz granulated sugar
- ½ oz apricot preserves

What you need

- unsalted butter ⁷
- all-purpose flour (for dusting) ¹

Tools

- rimmed baking sheet
- parchment paper
- microwave

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Preheat oven to 400°F with a rack in the lower third position. Place **1 pie dough** out at room temperature to soften (save remaining for own use). Peel and halve apples; remove cores. Cut lengthwise into ⅞-inch thick slices.

4. Bake tart

Bake tart on lower rack until crust is golden brown and apples are lightly browned on edges, rotating halfway through, 35-40 minutes total.

2. Roll dough

On a **floured** work surface, roll **dough** into a 12-inch circle. Transfer to a parchment-lined baking sheet. Roll up edge by 1-inch and pinch firmly to create a ½-inch thick border.

5. Make glaze

While tart is baking, in a small bowl microwave apricot jam with ½ tablespoon water until loosened and runny, 10-15 seconds.

3. Assemble tart

Starting on outer edge, shingle sliced apples around dough, overlapping each slice by half. Continue to layer apples in concentric circles, overlapping each row by half, until dough is filled (there may be extra apple). Sprinkle apples evenly with 2 tablespoons sugar. Cut 1 tablespoon butter into ¼-inch pieces; dot over apples.

6. Serve

Once tart is baked, brush apples with glaze. Transfer tart to a wire rack to cool for 10 minutes. Cut into wedges and serve. Enjoy!