



Fresh Apricot Tarte Tatin

with Ready-to-Bake Pastry

 1h  2 Servings

Apples tends to get all the glory when it comes to tarte tartin, but apricots hold their own in this classic dessert. Juicy apricot halves bake in a caramel-filled crust for a timeless treat that's simple yet decadent. Serve a dollop of whipped cream or a scoop of ice cream alongside, or enjoy all on its own. (2-p plan serves 6; 4-p plan serves 8)

What we send

- 2 (8.8 oz) pie dough ¹
- 4 apricots
- 5 oz granulated sugar

What you need

- kosher salt
- unsalted butter ²
- vanilla extract
- all-purpose flour for dusting ¹

Tools

- small (6-inch) ovenproof skillet
- nonstick cooking spray

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 260kcal, Fat 15g, Carbs 28g, Protein 3g



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 (6-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 and carefully flip **tart** over onto plate.

Cool **tart** for an additional 5 minutes, then serve warm with ice cream or whipped cream if desired. Enjoy!