



## Apple Tart

with Ready-to-Bake Pastry



1h



2 Servings

This flaky apple tart will impress even the fussiest of dinner guests. And guess what? It's as simple as it is beautiful and delicious. Ready to bake pastry provides the base for the star of the show: Granny Smith apples. Tart and sweet, they're the perfect apple for baking because of their firm bite and tart appeal (see what we did there?). (2-p serves 4; 4-p serves 8)

### What we send

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

### What you need

- all-purpose flour for dusting <sup>1</sup>
- unsalted butter <sup>2</sup>

### Tools

- rimmed baking sheet
- parchment paper
- microwave

### Allergens

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

### Nutrition per serving

Calories 430kcal, Fat 26g, Carbs 44g, Protein 5g



STEP

1

#### 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 ⅛-inch thick slices.



STEP

2

#### 2. Roll dough

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



STEP

3

#### 3. Assemble tart

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



STEP

4

#### 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.



STEP

5

#### 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.



STEP

6

#### 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!