MARLEY SPOON

Fresh Apricot

Tarte Tatin

Th 2 Servings

1. Prep ingredients

4. Assemble tart

What we send

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

What you need

- kosher salt
- unsalted butter⁷
- vanilla extract
- all-purpose flour (for dusting)
 ¹

Tools

- small (8-inch) ovenproof skillet
- nonstick cooking spray

Allergens

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

Nutrition per serving

Calories Okcal

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.

Arrange apricot halves cut side down in

top of fruit; tuck pastry edges around

sprinkle with 1 tablespoon sugar.

fruit. Brush pastry lightly with water and

skillet with caramel. Place pastry circle on

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.

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.

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.

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!