

## Applesauce Tart

Featured in Martha's 100th Cookbook



2 Servings

### What we send

- 2 (8.8 oz) pie dough <sup>3</sup>
- 2 lemons
- 4 Pink Lady apples
- ¼ oz pie spice blend
- 1 oz maple syrup
- 5 oz dark brown sugar
- 2 pkts raw sugar
- 5 oz granulated sugar

### What you need

- butter <sup>2</sup>
- egg <sup>1</sup>
- kosher salt

### Tools

- rimmed baking sheet
- small saucepan
- box grater

### Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Peel apples. Finely grate 1½ cups of apples, about 2 whole apples. Core and thinly slice the remaining apples (slices should be no more than ⅛ inch thick).

Juice ⅓ cup lemon.

Toss sliced apples with 2 teaspoons lemon juice and a pinch of salt, set aside.

## 4. Assemble apples

Spread ½ cup apple sauce over the surface of the dough, leaving a 1-inch border around the edges. Working in concentric circles, shingle the apples so that they overlap (you may not use all the apples). Gently fold the edges of the remaining dough up over the filling.

Mix 1 egg with 1 tablespoon water or milk.

## 2. Make apple sauce

Set 4 tablespoons butter in medium saucepan over medium heat. Cook, stirring almost constantly, until butter is browned and golden in color, 2–4 minutes. Add grated apples, ¼ teaspoon spice, remaining lemon juice, ⅓ cup brown sugar, and ½ teaspoon salt. Bring to a boil and then reduce to a simmer, cook mostly covered until reduced and jammy and apples are broken down, 30–35 minutes. Let cool.

## 5. Egg wash

Brush the crust with the egg wash and sprinkle with sugar in the raw. Sprinkle apples evenly with 3 tablespoons sugar. Dot 1 tablespoon butter over the top. Transfer to oven and bake until crust is deeply golden brown and apples are just beginning to brown, 40–45 minutes. Let cool completely.

## 3. Prepare dough

Preheat oven to 400° F with a rack in the center. Line a rimmed baking sheet with parchment paper. Unravel one piece of dough (save rest for own use). Roll out into an 10.5 inch diameter if necessary and place on top of the parchment paper lined baking sheet.

## 6. Finish

Add maple syrup to a small bowl and microwave until bubbling, 10–15 seconds. Using a pastry brush, brush apples with maple syrup. Cut into wedges for serving, enjoy!