

# Rustic TART™

## APPLE TART

*We like to mix apple varieties in our fillings to balance texture (tender, crisp) and flavor (sweet, tart). Some of our favorite apples are Empire (crisp, sweet and tart), Cortland (tender, sweet), Golden Delicious (holds shape, sweet with hints of tartness), and the traditional pie apple, the spicy and tender Jonathan.*

*Happy rolling—Stephanie*

### Dough

1 package **Ready-to-Roll Dough™** FOR SWEET PIES, TARTS & PASTRIES thawed overnight in refrigerator

Flour, for dusting

For finishing dough (optional):

2 tablespoons heavy cream

1 tablespoon coarse sugar (such as turbinado sugar)

### Filling

2 pounds (about 4 to 8) apples, peeled, cored, cut into 1-inch slices

1 tablespoon lemon juice

1/4 cup sugar

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1/8 teaspoon freshly grated or ground nutmeg

2 tablespoons flour

1 tablespoon butter, cut into small pieces

1. Prepare dough following thawing and rolling instructions (steps 1 through 5) on Ready-to-Roll Dough™ package.
2. Toss apple slices with lemon juice in a large bowl.
3. Combine sugar, salt, cinnamon, nutmeg, and flour in a small bowl; add sugar mixture to apple slices and combine.
4. Assemble and bake following steps 6 through 8 on Ready-to-Roll Dough™ package. In step 6, dot filling with butter pieces **before** folding dough over the filling.
5. Cool completely to set filling before serving.

Yield: 6 to 8 servings