

Apple Tart

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour 20 minutes

Preparing to bake

Preheat the oven to 400°F. Line a baking sheet with nonstick aluminum foil.

Step 1: Preparing to bake

Step 2: Making the dough

- 1 cup all-purpose flour
- 3 ounces cold unsalted butter (or plant-based stick butter), cut into dice
- Pinch kosher salt
- Pinch granulated sugar

In the bowl of a food processor, combine the flour, butter, salt and sugar. Process until the mixture looks like breadcrumbs, about 10 seconds. Add $\frac{1}{4}$ cup cold water and process again for 10 seconds. Turn out onto the counter and gather together with your hands to make a ball. Flatten the dough into a disc and, using a rolling pin, roll into a circle about 12 inches in diameter. Transfer the pastry to the baking sheet.

Step 3: Preparing the apples and arranging on the tart

- 2 large apples
- 1 $\frac{1}{2}$ tablespoons unsalted butter
- 1 $\frac{1}{2}$ tablespoons granulated sugar

Peel and core the apples, then cut them into thin slices.

Select the perfect slices of apple for arranging on the tart and chop any small or uneven pieces. Place the chopped apple in the center of the dough. Arrange the apple slices neatly over the chopped apple, leaving a 2-inch margin around the edges. Gently fold the dough edges up and over the outer rim of the apples. Dot the apples with the butter and then sprinkle with the sugar.

Step 4: Baking the tart

- 5 tablespoons apricot jam

Bake until the apples are tender and the dough is golden brown, 45 to 50 minutes.

Warm the apricot jam in the microwave, about 1 minute on full power. Using a spoon, spread the jam over the warm apples to glaze the tart.

Step 5: Serving the tart

Cut into slices and serve warm or at room temperature.