

# Country Apple Tart



The great thing about this recipe is that it comes together quickly and tastes like you've been slaving over a hot oven all day

Serves 12

## PASTRY:

1 1/2c all~purpose flour,  
chilled

1/2c butter, cold

1T vegetable oil

1/2t salt

2T ice water

1T sugar

## FILLING:

1 pound apples, peeled,  
cored, thinly sliced

2T butter, diced

1/4c walnuts, chopped

1T cinnamon

2T honey

1T sugar

Preheat oven to 375. Have all pastry ingredients very cold ~ this is extremely important.

Place flour, salt and butter in food processor bowl. Pulse to a rice texture. Add oil and water and pulse just until dough starts to come together. Turn out onto plastic wrap and form into disk. Wrap tightly and refrigerate at least 30 minutes.

Combine apples, butter, walnuts, cinnamon and honey in large bowl. Stir to combine and set aside.

Roll out chilled dough onto parchment paper into a 12" circle and trim edges to neaten. Spoon apple mixture into center of dough and spread evenly to within 1 1/2" of edge. Fold edges toward center. Sprinkle with sugar.

Slide parchment paper with tart onto a sheet pan and bake 40 minutes or until crust is golden and apples are tender and bubbling.

Prepare Ahead Tip

Serve warm or room temperature. Keeps well, refrigerated, 4 days.

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