

Free-Form Apple Tart

Prep Time: 30 minutes | Total Time: 2 hours 30 minutes | Servings: 10

Serving Size: 1 Slice; Calories 188; Total Fat 8g; Saturated Fat 4g; Sodium 178mg; Total Carbohydrate 28g; Dietary Fiber 0g; Protein 1g

Equipment Needed:

- Zester
- Hand mixer or pastry blender
- Pairing knife
- Rolling pin
- Cookie sheet

Ingredients:

- 2 1/2 cups all-purpose flour
- 1/2 cup plus 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 1/2 sticks unsalted butter, cut into 1/2-inch cubes and chilled
- About 1/2 cup ice water
- 1 teaspoon finely grated lemon zest
- 1 tablespoon cinnamon
- 4 Granny Smith apples, peeled, cored and thinly sliced
- 1 large egg white, beaten
- 2 tablespoons sugar

Instructions:



1. In a mixing bowl, combine the flour with 1 teaspoon of the sugar and 1/2 teaspoon of salt.

***Note:** Want to make ahead? The dough can be frozen for up to 1 month. The tart can be baked earlier in the day and rewarmed before serving.



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Instructions Continued:



2. Add the butter and mix at low speed until it is the size of small peas, about 30 seconds. Pastry dough can also be made with a pastry blender or forks (not requiring a mixer).



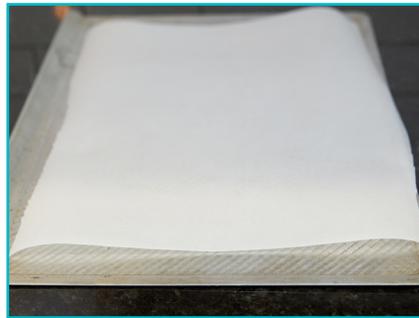
3. With the machine on, gradually add 1/4 cup of the ice water. Add as much of the remaining ice water as needed, 1 tablespoon at a time, until the dough is just evenly moistened (it shouldn't stick on the paddle).



4. Turn the dough out onto a floured work surface and knead a few times, just until it comes together.



5. Pat the dough into a disk, wrap in plastic and chill for 1 hour or overnight.



6. Preheat the oven to 400°F and line a large cookie sheet with parchment paper.



7. On a lightly floured work surface, roll out the dough to a 17-inch round. Carefully transfer the dough to the cookie sheet.



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Instructions Continued:



8. In a medium bowl, combine the remaining 1/2 cup of sugar with the lemon zest, cinnamon, and a pinch of salt.



9. Add the apples and toss well.



10. Arrange the apples on the dough, leaving a 3-inch border all around.



11. Fold the edge of the dough up and over the apples, overlapping the dough on itself as needed.



12. Brush the rim with the egg white and sprinkle with the sugar.



13. Bake the pie in the center of the oven until the crust is golden and firm and the apples are tender, about 55 minutes. Transfer the cookie sheet to a rack to cool. Slide the pie onto a plate, cut into wedges and serve.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#)

