

Honeycrisp Apple Tart

Serves 6

Ingredients

FOR THE CRUST:

6 tbsp unsalted butter, cold, cut into cubes
1 oz vegetable shortening, cold, cut into cubes
1 1/2 cups all-purpose flour
1/2 tbsp sugar
1/2 tsp kosher salt
1/4 cup ice-cold water

FOR THE FILLING:

2 slices large honeycrisp apples, cored, cut into thin
1 tbsp sugar
1 tsp cinnamon
1 tbsp apricot preserves
1 tsp water or apple liqueur
Vanilla, cinnamon or caramel ice cream

Place the flour, salt and sugar in the bowl of a food processor. Pulse a few times to mix.

Add the butter cubes and shortening to the flour mixture, pulse 8 to 12 times, until the mixture resembles coarse crumbs.

While pulsing the machine, slowly stream 3 tbsp of the ice water into the food processor, until dough starts to form large clumps. If it doesn't, add more ice water, a tablespoon at a time, until large clumps form.

Scrape clumps onto a floured surface and form into a ball. Flatten into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes, or overnight.

Preheat oven to 400 degrees.

Place a sheet-pan-sized piece of parchment paper on a flat surface and roll the pie dough on the parchment paper into a large circle, 1/4-inch thick.

In a small bowl, stir together the sugar and cinnamon. Sprinkle half of the cinnamon sugar on the pie dough circle. Arrange the apple slices on the pie dough, leaving a 1-inch border around the edge.

Fold the outer inch of pie dough over the apple filling in a free form manner. Sprinkle the remaining half of sugar over the top of pie dough and apples. Slide the piece of parchment paper with the apple tart onto a baking sheet.

GUASTELLO'S VILLAGE MARKET

Bake the tart for 45 minutes to an hour, until the crust is golden brown and the apples are soft. Slide the parchment paper with the tart onto a wire rack to cool slightly before slicing and serving. Garnish each slice with a scoop of ice cream.

Credit: theredheadbaker.com