THE J.M. SMUCKER Co

Cheesy Apple Tart

Prep Time	Cook Time	Serves	Difficulty
15 mins	55 mins	12	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) grated old sharp cheese
- 1/2 tsp (2 mL) salt
- 2/3 cup (150 mL) all vegetable shortening
- 6 tbsp (90 mL) ice cold water
- **Filling:**
- 1 cup (250 mL) crumbled goat cheese
- 2 peeled and thinly sliced apples

Directions

Step 1:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

Step 3:

Combine flour, cheddar cheese and salt in a large bowl. Cut in shortening with pastry blender or two knives until mixture resembles coarse crumbs. Add cold water, 1 tablespoon (15mL) at a time, mixing until dry ingredients are moistened and dough can be gathered into a ball. Shape dough into a disk, wrap in plastic wrap and refrigerate for 30 minutes.

Step 5:

Combine goat cheese and 1 cup (250mL) cheddar cheese in a small bowl. Reserve remaining cup (250mL) cheddar cheese for topping.

Step 6:

Roll dough on a well-floured surface into a 14" (36cm) circle. Place on prepared baking sheet. Sprinkle goat cheese mixture over dough, leaving a 2" (5cm) border. Arrange apples in concentric circles over cheese mixture, overlapping slightly. Sprinkle with reserved cheddar cheese. Fold the uncovered edge of the dough over the filling, pleating it to make it fit. The filling will not be covered in the centre.

Step 7:

Bake in preheated oven 15 minutes. Lower heat to 350°F (180°C) and bake for an additional 35 to 40 minutes or until cheese is melted and bubbling and crust is golden brown. Let tart sit for 5 to 10 minutes before serving. Can be served hot, warm or room temperature.

Images

