



THE J.M. SMUCKER Co

Sliced Apple Tart

Prep Time Cook Time Serves Difficulty

20 mins 35 mins 12 N/A

Ingredients

- **Crust:**
- 1 1/3 cups (325 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) well-chilled all vegetable shortening
- 3-6 tbsp (45-90 mL) ice cold water
- **Apple Topping:**
- 2 medium unpeeled apples, cored and thinly sliced into 1/4" (0.5 cm) pieces
- 1/4 cup (50 mL) packed brown sugar
- 1 tsp (5 mL) lemon zest
- 1/4 tsp (1 mL) cinnamon
- 2 tbsp (30 mL) butter, cut into 1/4" (.5 cm) pieces

Directions

Step 2:

Mix flour and salt in a large mixing bowl.

Step 3:

Cut chilled shortening into 1/2" (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 4:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

Step 5:

Shape dough into a ball. Flatten ball into 1/2" (1 cm) thick round disk.

Step 6:

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 8:

Combine apples, brown sugar, lemon zest and cinnamon in a medium bowl.

Step 9:

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

Step 10:

Roll dough on a lightly floured surface to a 1/4" (.5 cm) thickness. Using a 4 1/2" (11 cm) cookie cutter, cut out 12 circles. Place on prepared baking sheet. Arrange apple slices evenly over the pastry. Dot apples with butter.

Step 11:

Bake in preheated oven 30 to 35 minutes until golden brown. Cool on wire cooling rack.

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