DESSERT

Rustic Apple *Tart*

SERVES	PREP	BAKE
8	25 minutes	20 to 30 minutes

A free-form tart is the most forgiving dessert there is. No pie dish, no perfect circle required, just a buttery homemade crust folded around thinly sliced apples, a swipe of jam, and a shower of sparkling sugar. Rustic is the whole point. RECIPE CREDIT: @dinnerreinvented

INGREDIENTS

For the crust

- 1 cup all-purpose flour
- ½ teaspoon salt
- 1 stick (½ cup) cold butter, cut into small cubes
- 3 tablespoons ice water

For the filling

- 3 to 4 apples, such as Fuji
- 2 tablespoons sugar
- Juice of ½ lemon
- A few tablespoons jam of your choice (I used whipped lemon honey butter)

For the topping

- 2 tablespoons cold butter
- Sparkling sugar, for sprinkling

METHOD

1. **Make the crust.** In the bowl of a stand mixer, combine the flour and salt on low speed. Add the cold butter a few cubes at a time and mix until the dough looks shaggy and lumpy. Add the ice water 1 tablespoon at a time until a dough forms. Shape into a disk, wrap in plastic, and refrigerate while you make the filling.
2. **Prep the apples.** Preheat the oven to 350°F. Slice the apples into very thin strips and toss in a bowl with the sugar and lemon juice. Set aside.
3. **Roll out the dough.** On a parchment-lined baking sheet, roll the dough into a thin round. It doesn't need to be a perfect circle.
4. **Assemble.** Spread a thin layer of jam over the center of the dough, leaving a border around the edge. Starting at the outer edge of the jam, fan the apple slices in overlapping rings, working your way to the center. Fold the edges of the dough up over the apples and crimp, so the sugar and filling don't burn.
5. **Top and bake.** Dot the tart with small pieces of the cold butter and sprinkle sparkling sugar over the whole thing, especially the crust. Bake until the crust is lightly browned, 20 to 30 minutes.
6. **Serve.** Serve warm or at room temperature.