

# French Apple Tart

Serves 12

This tart uses a soft dough that is pressed into a flan pan, layered with apple/apricot puree, topped with a gorgeous arrangement of apple slices, basted with apricot preserves, and then broiled. This recipe is from Americas Test Kitchen.



## Ingredients

- 1 1/2 cups flour
- 8 Tbsp. sugar (divided)
- 3/4 tsp. salt (divided)
- 15 Tbsp. unsalted butter (divided)
- 11 golden delicious apples
- 1 tsp. lemon juice
- 1 Tbsp. water
- 1/2 cup apricot preserves

## Equipment

- 10" flan pan
- Pam baking spray
- Wire rack
- Rimmed pizza pan (or pan large enough to accommodate the wire rack)
- Microwave oven
- Offset spatula (optional)

## French Apple Tart:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat oven to 350 degrees		
	Whisk 1 1/2 cup flour, 1/2 tsp. salt, 6 Tbsp. sugar together in a bowl	2	15
	Melt 12 Tbsp. butter in a small sauce pan	3	
	Add butter to flour mixture. Stir until dough forms	2	
	Spray flan pan with non-stick spray	1	
	Press 2/3 of dough into the bottom of the flan pan	2	
	Press remaining dough into fluted sides	2	
	Place pan on rack in a rimmed pizza in the oven	1	
	Bake crust until deep golden brown		
	Peel and core six apples	10	25
	Cut apples into quarters lengthwise	10	
	Cut each quarter into 1/4" thick slices. Toss with 1 tsp. lemon juice and 2 Tbsp. sugar.	3	
	In a large skillet, melt 1 Tbsp. of butter. Add apple slices and 1 Tbsp. water	2	
	Sauté apple slices until translucent and slightly pliable	5	
	Transfer apple slices to a rimmed baking pan. Spread into a single layer. Set aside to cool. Leave the oven on at 350 degrees	1	
	Peel and core remaining apples. Cut into 1/2" thick wedges	5	
	In a glass bowl, microwave 1/2 cup apricot preserves until fluid	1/2	
	Strain preserves into a small bowl. Set aside 4 Tbsp. liquid for basting. Reserve solids	2	

☑	Description	Time (min)	
	Melt 2 Tbsp. butter in skillet over medium heat	1	
	Add remaining preserve liquid and solids, apple wedges, and 1/4 tsp. salt	2	
	Cover and cook until very soft	10	
	Mash apples with potato masher. Cook, stirring occasionally to make course apple sauce	1	
	Transfer apple sauce to baked crust	1	
	Select five thinnest slices of apple and set aside	1	
	Starting at the outside, arrange apples atop the filling (see picture). Bend reserved apples in the center.	5	
	Wipe out rimmed pizza pan	1	
	Bake on wire rack in rimmed sheet	30	
	Remove tart. Turn on broiler	1	
	Reheat reserved preserves in microwave until liquid	<1	
	Brush preserves on apples, avoiding the crust	1	
	Place tart under broiler. Rotate frequently for even browning	1-3	
	Let cool. Remove pan edge. Loosen from pan bottom with offset spatula. Slide onto serving dish	90	
		3 hr. 20 min.	

**TO MAKE AHEAD:** The baked crust, apple slices, and apple sauce can be made up to 24 hours in advance. Apple slices and apple puree should be refrigerated separately in airtight containers. Assemble tart with refrigerated apple slices and puree and bake as directed, adding 5 minutes to baking time.