

# Easy Apple Tart

## Ingredients

### Crust

- 1 package refrigerated pie crust (1 crust)

### Filling

- 2 large Granny Smith apples, peeled, cored and sliced
- 1 tablespoon butter or margarine, melted
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg

### Glaze

- 1/3 cup powdered sugar
- 1 tablespoon milk



## Directions

1. Preheat oven to 400°F. Roll pie crust into a 13-inch circle using **Baker's Roller®** on **Large Round Stone with Handles**.
2. Peel, core and slice apples with **Apple Peeler/Corer/Slicer**. Cut slices in half. Spread apples evenly in a 12-inch circle. Brush apples with butter using **Chef's Silicone Basting Brush**.
3. Combine sugar, cinnamon and nutmeg; place in **Flour/Sugar Shaker**. Sprinkle sugar mixture evenly over apples. Fold outside edge over apples.
4. Bake 30-35 minutes or until crust is golden brown. Remove from oven onto **Stackable Cooling Rack**. Cool 5 minutes.
5. For glaze, combine powdered sugar and milk; stir until smooth. Pour over warm tart. Slice and serve warm.

### Yield:

- 10-12 servings