



Apple Almond Tart

Ingredients:

- 1 sheet frozen pie crust
- 1/2 cup almond paste (5 ounces)
- 1 large egg
- 1/4 cup all-purpose flour
- 1/4 cup sugar
- 5 cups apples, thinly sliced
- 2 tablespoons apricot preserves, heated

Directions:

1. Preheat oven to 425 F. Coat a baking sheet with non-stick spray. Press dough out on to rectangle on baking sheet. Prick dough all over with fork tines to prevent bubbling. Bake until it begins to brown, about 10 minutes; remove from oven.
2. Meanwhile, in food processor, combine almond paste, egg and sugar. Process until smooth, fold in 2 cups apples. Spread mixture over dough. Layer top with remaining sliced apples. Brush with apricot preserves; broil on high until apples begin to wilt, about 1 minute. Cut into squares and serve. Serves 8.



Nutrition Info: Each serving contains 280 calories, 43 g carbohydrate, (3 g fiber), 4 g protein, 11 g fat, (2.5 g saturated fat), 25 mg cholesterol, and 150 mg sodium.

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