
Easy Rustic Tart

Description

No one will guess how easy this is to make, and the secret lies in using a prepared pie crust as your base!

Total time: 50 min Yield: 4 Servings

Ingredients

1 pkg prepared pie crust
2 apples or pears (cored and sliced into very thin wedges)
juice of one lemon
1/2 tsp cinnamon
1/3 cup light brown sugar
1 tsp cornstarch
1 Tbsp decorative sugar crystals (found in the baking section)

Prep Time: 50 min Total Time: 50 min

Instructions

Pre-heat oven to 425° F. In a bowl, toss the sliced fruit with lemon juice, cinnamon and brown sugar. Mix the cornstarch with a little water, then add to the bowl and toss to combine all the ingredients.

Place parchment paper onto a cookie sheet and lay out one pie crust. Spoon ½ of the fruit mixture into the middle of the pie dough and lightly spread it out, then start pulling the outer layer of the dough towards the middle, overlapping and creasing the dough as you circle around the fruit. Leave the middle open so the fruit shows. Sprinkle liberally with the sugar crystals then bake according to the package directions. Repeat with the remaining crust and fruit mixture.

Remove from the oven, let cool and serve with a side of ice cream for an easy dessert that looks like you spent all day in the kitchen!

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai
