

# French Apple Tart with Custard Filling

Serves 12

This tart uses a soft dough that is pressed into a flan pan and baked to a golden brown. The filling is an egg custard and it is topped with a spiral of apple slices, basted with apricot preserves, and then broiled. People love the crust and it is a show-stopper when you bring it out at the end of a meal.



## Ingredients

- 1 1/2 cups flour
- 1 1/2 cups sugar
- 1/2 tsp. salt
- 12 Tbsp. unsalted butter
- 2 eggs
- 1 1/2 cups of heavy cream
- 3/8 cup sugar + 2 Tbsp.
- 1/2 Tbs. vanilla extract
- 1/8 tsp. salt
- 5 golden delicious apples
- 1 tsp. lemon juice
- 1 Tbsp. butter
- 1/2 cup apricot preserves

- 1 Tbsp. water

## Equipment

- 10" tart pan with removable rim
- Pam baking spray
- Rimmed pizza pan (or pan large enough to accommodate tart pan)
- Offset spatula (optional)
- Microwave oven
- Strainer
- Basting brush

## French Apple Tart with Custard Filling:

<input checked="" type="checkbox"/>	Description	Time (min)
	Preheat oven to 375 degrees	
	Whisk 1 1/2 cup flour, 1/2 tsp. salt, 6 Tbsp. sugar together in a bowl	2
	Melt 12 Tbsp. butter in a small saucepan	3
	Add butter to flour mixture. Stir until dough forms	2
	Spray tart 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 the flan pan in a pizza pan to catch butter drippings and then place the pans in the oven	1
	Bake crust until golden brown	
	Whisk together 2 eggs, 1 1/2 cups cream, 3/8 cup sugar, 1/2 Tbsp. vanilla, and 1/8 tsp. salt	2
	Remove crust from oven and place on cooling rack.	1
	Lower oven temperature to 350	1
	Pour custard into the pie shell and bake until the outer edges are set but the middle still wiggles when shaken	
	Peel and core six apples. Cut apples into quarters lengthwise.	10
	Cut each apple quarter into four slices the same size. 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

☑	Description	Time (min)	
	Transfer apple slices to a rimmed baking pan. Spread into a single layer. Set aside to cool.	1	
	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. Discard solids	2	
	Select five thinnest slices of apple and set aside	1	
	Starting at the outside, arrange apples atop the filling in a spiral (see picture). Bend reserved apples in the center.	5	
	Reheat reserved preserves in microwave until liquid	1	
	Brush preserves on apples, avoiding the crust	2	
	Move oven rack to a top position that leaves enough room for the tart but allows visibility of the apples on top.	1	
	Turn on broiler	1	
	Place tart under broiler. Watch continuously and rotate once or twice for even browning	1-3	
	Let cool and then refrigerate.	90	
	Remove flan pan edge. Loosen from pan bottom with offset spatula. Slide onto serving dish	1	
		3 hr. 16 min.	

**TO MAKE AHEAD:** The baked crust, apple slices, and custard can be made up to 24 hours in advance. Apple slices should be refrigerated separately in an airtight container. Assemble tart with refrigerated apple slices and custard and bake as directed.