



## Golden Delicious Apple Tart

### **Crust**

- \* 1 1/4 cups all purpose flour
- \* 1/4 cup sugar
- \* 1/2 teaspoon salt
- \* 10 tablespoons (1 1/4 sticks) chilled butter, cut into pieces
- \* 1 large egg yolk
- \* 1 tablespoon cold water

### **Filling**

- \* 2 large egg yolks
- \* 6 tablespoons sugar
- \* 1 tablespoon cornstarch
- \* 1/3 cup whipping cream
- \* 1/3 cup frozen apple juice concentrate, thawed
  
- \* 3 tablespoons unsalted butter
- \* 3 large Golden Delicious apples, peeled, cored, each cut into 16 slices

### **Preparation**

#### ***For crust:***

Mix flour, sugar and salt in medium bowl. Add butter and rub in until mixture resembles coarse meal. Whisk yolk and water in small bowl. Add to flour mixture and mix just until dough clumps together. Gather dough into ball; flatten into disk.

Press dough evenly over bottom and up sides 9-inch-diameter tart pan with removable bottom. Trim excess dough and reserve.

Preheat oven to 400°F. Bake until sides are set, about 15 minutes-- Bake crust until light golden, piercing bottom with fork if crust bubbles . Cool crust .

#### ***For filling:***

Whisk egg yolks, 2 tablespoons sugar and cornstarch in medium bowl to blend. Bring

whipping cream and apple juice concentrate to simmer in heavy medium saucepan. Whisk into yolk mixture. Return mixture to same saucepan and whisk over medium heat until mixture boils and thickens, about 2 minutes. Transfer to bowl and cool. (Can be prepared 1 day ahead. Store crust at room temperature; refrigerate filling.)

Preheat oven to 375°F. Melt butter in heavy large skillet over medium heat. Add apples and sauté until tender and light golden, about 10 minutes. Add 3 tablespoons sugar; toss until sugar dissolves and apples are glazed, about 3 minutes. Cool until just warm to touch, about 15 minutes.

Spread cream filling over bottom of crust. Arrange apples in concentric circles atop filling. Bake tart 15 minutes. Sprinkle with 1 tablespoon sugar; bake until filling is set and apples are glazed, about 10 minutes longer. Serve tart slightly warm or at room temperature.