

French Apple Tart
adapted from Cook Street Recipe

one 11 inch pate sablée shell, unbaked (see below)
1 c. frangipane (see below)
3 apples (I used Fuji) sliced thinly - I set my mandoline on #2
2 T. melted unsalted butter
2 T. sugar/cinnamon mixture (whatever ratio you like)
apricot jam, warmed (optional - I didn't use it but it gives the tart a nice look)

Preheat oven to 400 degrees Fahrenheit. Spread the frangipane into the bottom layer of the tart shell. Layer the apples decoratively over the top of the frangipane. Brush the melted butter over the apples and then sprinkle the cinnamon/sugar mixture over the apples. Bake the tart for about 30 minutes or until the tart is brown and the apples start to curl a bit. Cool and brush with the warm jam.

Extra: You can spread a thin layer of some of the apricot jam over the top of the shell before spreading with the frangipane and apples.

Sablée Shell

makes two 11 inch shells

*It is SUPER important to weigh your ingredients, I recommend getting a kitchen scale. I got one in 2007 after taking the bread class and I use it ALL the time. Mine cost \$25.

6 oz.* unsalted butter, room temperature
6 oz. sugar
1 1/2 oz. almond flour
2 large eggs, beaten
12 oz. all-purpose flour
one 11 inch tart pan with removable bottom, buttered and floured

Cream the butter with sugar just until smooth. Mix in the almond flour and then the eggs. Mix in the flour just until combined. Split into two balls and wrap in plastic wrap. Chill for at least an hour.

Roll one ball of dough into a circle just slightly larger than the tart pan. Lay the rolled dough into the pan and moving in a circle around the pan, press it into the pan while simultaneously

pinching off the edge. Bake the scraps or just eat them raw. This tart dough is so tasty. Cover the tart with plastic wrap and chill the dough in the tart pan for at least an hour or overnight.

Frangipane

makes enough for one tart plus extra for about 12 mini tarts (see below)

4 oz. unsalted butter, room temperature

6 oz. almond flour

4 oz. sugar

4 large eggs

2 1/2 oz. all-purpose flour

1 t. almond extract or 1 T. dark rum

Cream the butter and sugar together. Add the almond flour and mix until smooth. Add the eggs one at a time and mix until each is fully incorporated. Stir in the flour and rum or extract. Use immediately or store covered in the refrigerator for up to 4 days.

Mini Tarts - with the scraps of apples and tart dough and the leftover frangipane, I assembled 12 mini tarts in a mini muffin pan. Press a little ball of dough into each mini muffin cup and create mini shells. Put a dollop of frangipane and then press in a few apple chunks on the top. Brush with melted butter and leftover cinnamon sugar. Bake at 400 degrees fahrenheit for about 10 minutes or until browned.