

Apple Tart

Ingredients

2 large Granny Smith apples
½ tsp nutmeg
½ tsp ground ginger
2 tsp cinnamon
¼ cup all-purpose
1 sheet puff pastry

Method

Peel, core and slice apples.

Combine with all of the dry ingredients in a mixing bowl and toss to coat.

Butter the bottom of the convectionware pan and press the puff pastry into it.

Spoon the apples evenly into the puff pastry and fold any edges over the apples. Sprinkle the tart with sugar and cinnamon.

Secure the convectionware lid and bake the tart in a 450 degree oven for 20 minutes or until the apples are tender.

Quick Tip: Substitute frozen apples for Granny Smiths.