

Apple Tart

Serves about 10

Shortbread Crust:

- 130 g all-purpose flour
- ¼ tsp kosher salt
- 40 g powdered sugar
- 113 g cold unsalted butter, cut into small pieces

Cream Cheese Filling:

- 227 g regular cream cheese, room temperature
- 50 g granulated white sugar
- 1 large egg, room temperature
- ½ tsp vanilla extract

Apple Topping:

- 50 g granulated white sugar
- ½ tsp ground cinnamon
- 4 C sliced apples (peel and core apples and cut into 6-mm-thick slices) (about 800 g of apples - (about 3 large apples))
- 50 g sliced or slivered almonds



Apple Tart:

1. Preheat oven to **230°C**.
2. Spray with a non-stick spray, a 23-cm springform pan.

Crust:

1. In a food processor, place the **flour**, **salt**, and **sugar** and pulse to mix together.
2. Add the **butter** and pulse until dough just begins to form clumps.
3. Pat the dough onto the bottom and 2.5-cm up the sides of the pan.
4. Cover with plastic wrap and place in the refrigerator while you make the filling.

Filling:

1. In a food processor, process the **cream cheese** until smooth.
2. Add the **sugar** and mix well.
3. Blend in the **egg** and **vanilla** and process until smooth.
4. Remove the crust from the fridge and pour in the filling, smoothing the top with the back of a spoon or offset spatula.
5. Return to refrigerator while you prepare the topping.

Topping:

1. Combine the **sugar** and **cinnamon** in a large bowl.
2. Toss the **apples** in the sugar mixture.
3. Place the **apples** evenly over the **cream cheese layer**. Place the spring form pan on a larger baking sheet to catch any drips.
4. Bake at **230°C** for **10 minutes**.
5. Remove from oven and sprinkle the apples with the **almonds**.
6. Return to oven. **Reduce oven temperature to 200°C** and bake for another **25 to 30 minutes** or until the crust is golden brown, the apples are tender when pierced with a sharp knife, and when you gently shake the pan, the filling is set.
7. Remove from oven and place on wire rack to cool.
8. Sprinkle with **powdered sugar** and serve warm or at room temperature.

Leftovers can be covered and refrigerated.