

CARAMEL PINK LADY TART

INGREDIENTS

for the crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

8 pink lady apples, peeled and very thinly sliced

3 tablespoons lemon juice

1/3 cup sugar (more if your apples are super tart)

4 tablespoons corn starch

3/4 cup ready-made caramel sauce / ice cream topping

1/4 cup apricot jam, mixed with 1 tablespoon lemon juice

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Prepare your filling by combining apple slices, lemon juice, sugar and corn starch in a medium bowl, and toss gently to coat.

Preheat to 425F. Spray a 9x9 inch tart pan with cooking spray. Roll out dough to a roughly 12 x 12 inch square. Lay out pie crust onto pan. Press the sides along the side of the pan, and fold under crust to create a high standing crust. Crimp edge and dock bottom.

Pour most of the caramel sauce into the pie crust and spread evenly. Carefully arrange apple slices to create a pattern -- circles, line, waves, as you like. Brush top layer of apples with the remaining caramel sauce. Bake in oven for 35-40 minutes, or until crust is browned and peach mixture is bubbly. Remove from oven and allow to sit for 20 minutes or so before serving. While tart is cooling, combine apricot jam and lemon juice in a small bowl and microwave for 15 seconds. Brush with a pastry brush to give the tart a nice sheen.