

Easy French Apple Tart

For the pastry:

2 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon sugar
1 1/2 sticks cold unsalted butter, diced
1/2 cup ice water

For the apples:

4 Pink Lady or green apples
1/2 cup sugar
1/2 stick cold unsalted butter, small diced
1/2 cup apricot jelly or warm sieved apricot jam
2 tablespoons water

For the pastry, place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine. Add the butter and pulse until the butter is in small bits the size of peas. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for 1 hour. Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper. Roll the dough into a rough 10 by 14-inch rectangle.

Peel the apples and cut them in half through the stem. Remove the stems and cores with a sharp knife and a melon baller. Slice the apples crosswise in 1/4-inch thick slices. Fan out the slices of apples diagonally down the middle of the tart and continue making diagonal rows on both sides of the first row until the pastry is covered with apple slices or in whatever pattern you find pretty and sprinkle with the full 1/2 cup of sugar and dot with the butter.

Bake for 45 minutes to 1 hour, until the pastry is browned and the edges of the apples start to brown. The apple juices will burn in the pan but the tart will be fine! And it tastes better if the edges are almost burnt anyways, so don't worry if it gets dark around the edges. When the tart's done, heat the apricot jelly together with the water and brush the apples and the pastry completely with the jelly mixture. Loosen the tart with a metal spatula so it doesn't stick to the paper. Allow to cool and serve warm or at room temperature.