

CONJURING UP *the* MAGIC



APPLE CRUMBLE TART

EPCOT® INTERNATIONAL FOOD
AND WINE FESTIVAL

INGREDIENTS

Makes 8

TART DOUGH

5 tablespoons butter, softened
1/3 cup sugar
1/4 teaspoon salt
1 egg
1 cup all-purpose flour

APPLE FILLING

3 tablespoons butter
3 tablespoons packed brown sugar
1/2 teaspoon cinnamon
2 large granny smith apples, peeled,
cored, and diced (2 cups)
2 teaspoons cornstarch
2 tablespoons water

CRUMBLE

2/3 cup all-purpose flour
1/2 cup packed brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon salt
5 tablespoons cold butter, cubed

DIRECTIONS

FOR TART DOUGH

STEP 1 Cream butter, sugar, and salt in bowl of electric mixer fitted with paddle attachment until fluffy.

STEP 2 Add egg and mix until smooth. Add flour and mix on medium speed until combined.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.



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DIRECTIONS

FOR TART DOUGH (cont.)

STEP 3 Evenly divide dough into 8 balls. Roll each ball in plastic wrap and refrigerate for 30-60 minutes.

FOR APPLE FILLING

STEP 1 Heat butter in medium skillet over medium-low heat until melted. Add brown sugar, cinnamon, and apples, and cook, stirring occasionally, for 10 minutes, until apples begin to soften.

STEP 2 Combine cornstarch and water in small bowl. Add to apple mixture and cook for 3 minutes, until sauce around apples thickens.

STEP 3 Remove from heat and cool to room temperature.

FOR CRUMBLE

STEP 1 Combine flour, brown sugar, cinnamon, salt, and butter in food processor. Pulse until pea-sized crumbs form.

STEP 2 Set aside.

FOR APPLE PIE TARTS

STEP 1 Preheat oven to 350°F.

STEP 2 Remove dough from refrigerator. Roll each ball into 1/8-inch thick circle and press into 3-inch tart pans, trimming excess dough from edges. Pierce the bottom of each tart with fork several times. Place 4-inch square of parchment paper on top of each tart and fill with pie weights or beans. Place tart pans on large baking sheet.

STEP 3 Bake tart shells for 15 minutes. Carefully remove pie weights or beans and parchment paper and bake an additional 5 minutes.

STEP 4 Place 1/4 cup apple filling in each tart and top with 3 tablespoons of the crumble topping.

STEP 5 Bake for 12-15 minutes, until crumble is golden brown.

STEP 6 Cool before serving.

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