

# **Apple Bistro Tart**

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**Servings: 8**

**Preparation Time: 30 minutes**

**Bake Time: 20 minutes**

**1/2 recipe Pastry For Double-Crust Pie (separate recipe) OR 1/2 of a 15-ounce package of refrigerated pie crust (one crust)**

**3 tablespoons granulated sugar**

**1 teaspoon ground cinnamon**

**1 teaspoon finely shredded lemon peel**

**2 medium tart green apples, peeled, cored and cut into 1/2-inch-thick slices**

**1/2 cup pecans, chopped**

**1/2 cup prepared caramel dip**

**confectioners' sugar**

Preheat oven to 425 degrees.

Prepare and roll out the pastry into a 12-inch circle or let the piecrust stand according to package directions.

In a bowl, combine the granulated sugar, cinnamon and lemon peel.

Add the apple slices and pecans. Toss to coat.

Place piecrust on a large baking sheet. Spread the caramel apple dip over the crust to within two inches of the edges. Place the apple mixture over the caramel. Fold the edges of the crust two inches up and over the apple mixture, folding the edges as necessary.

Bake for 20 minutes or until the crust is golden brown and the apples are just tender.

Remove the tart from the oven. Sprinkle with confectioners' sugar before serving.

Serve warm.

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Per Serving (excluding unknown items): 64 Calories; 5g Fat (60.7% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.