



Recipe Thin Apple Tart (Apple Pizza)

Ingredients

- 1 1/2 packages pie crust mix (11 oz. each)
- 1 jar apricot preserves (12 oz.)
- 6 lrg. tart apples, cored, pared & thinly sliced
- Confectioners' sugar

Directions

; transfer to 14-inch pizza pan. Unfold & gently press dough into pan so it fits evenly. Trim edges, leaving a 1/2 inch overhang. Turn under to make a stand up edge; flute. Bake crust for 8 minutes. Heat preserves in small pan over low heat Force through sieve with back of spoon into small bowl. Brush pastry with half of jam. Arrange apple slices, overlapping, in circles over the crust. Bake at 425 degrees about 25 minutes. Remove from oven. Turn oven to broil. Brush apples with remaining preserves; sprinkle confectioners sugar lightly over all. Place briefly under broiler to glaze top - watch carefully so top doesn't burn. Serve warm or at room temperature. (cuts easier with a pizza cutting wheel). Enjoy!

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