

## Rustic Apple Tart

**1** pie pastry (9-inch)  
**1/3 cup** packed brown sugar  
**1/4 cup** gingersnap crumbs  
(7-10 snaps)

**1/4 cup** chopped pecans  
**2 Tbs** melted butter  
**1/4 tsp** ground cinnamon

**4 cups** peeled and thinly  
sliced Granny Smith  
apples (about 3 large)  
**2 Tbs** maple syrup

Powdered sugar  
Whipped cream or vanilla ice  
cream (optional)



Preheat oven to 375°F. Allow pastry to warm at room temperature according to package directions for easy handling.

In a small bowl, combine sugar, gingersnaps, pecans, butter and cinnamon. Set aside.

Line a baking sheet without sides with parchment paper; lightly sprinkle with flour. Place crust on parchment paper and roll to a 13-inch circle.

Arrange half the apples in the center of the circle, leaving a 2-inch border. Sprinkle apples with half the reserved crumb mixture. Repeat with apples and crumbs. Fold crust border up over apples, pleating as needed to form an edge.

Bake for 20 minutes. Brush the crust border with maple syrup and drizzle the remaining syrup over the apples. Continue baking for 15 to 20 minutes or until the apples are tender and the crust is golden brown.

Slip the tart on the parchment paper onto a wire rack to cool. Just before serving, sprinkle with powdered sugar. Serve with whipped cream or ice cream.

*Makes 6 servings.*

