

Phyllo Apple Tart

This phyllo apple tart is sweet, fruity and crispy and a quick and easy apple dessert as it start with store-bought phyllo dough! For ultimate enjoyment, serve warm with ice cream.

☆☆☆☆☆ 5 stars from 4 ratings

Prep Time: 20 mins **Cook Time:** 30 mins **Total Time:** 50 mins

Yield: 6 servings

Ingredients

For the apple filling:

- 4 Tablespoons butter
- 5 medium baking apples, peeled, cored and sliced in to 1/2 inch slices
- 1/2 teaspoon cinnamon
- Pinch salt
- 1 cup light brown sugar, packed
- 1/4 cup heavy whipping cream (35% b.f.), or a lighter 18 or 10% cream mixed with 2 tsp. of cornstarch
- Optional: splash of rum, brandy, whiskey or calvados

For assembly:

- 5-6 sheets phyllo dough, thawed
- 2 Tablespoons melted butter



Instructions

1. *Be sure to allow enough time for the apple filling to cool before preparing the tart. It can be done ahead and refrigerated.*
2. **Prepare the filling:** Melt 4 Tablespoons of butter in a frying pan over medium heat. Cut your peeled apples in to quarters, remove the core, then slice into 1/2-inch slices. Add apple slices to your pan and cook, stirring, until apples are tender. Sprinkle with cinnamon and a pinch of salt. Add brown sugar and cream. Stir to combine. Allow mixture to cook, bubbling, until sauce reduces and thickens slightly. Remove from heat and allow to cool to room temperature (or make ahead and refrigerate until ready to assemble).
3. **To make tart:** Preheat oven to 350° F. (regular bake setting/not fan assisted). Melt butter and have a pastry brush ready. Have a damp, clean tea towel handy. Brush your pie plate with a bit of melted butter. Remove thawed phyllo from fridge. Take one full sheet and brush lightly with melted butter. Keep the remaining phyllo covered with damp towel while you aren't working with it. Drape the phyllo sheet over the pie plate. Don't try to press it down at this point, as it may tear. Butter another sheet of phyllo and lay it over the bottom sheet at an angle to the first one. Repeat with a third sheet of phyllo, buttering and then laying it over the pie plate at an angle to the first two. At this point, you should have covered all of the pie plate. If not, add another layer.
4. Gently press down in the centre of the pie plate to make a cavity. Using kitchen scissors, trim the excess phyllo to within 1 inch of the edge of the pie plate. Reserve scraps. Add your cooled or refrigerated apple filling to the pie plate. Fold the edges of the phyllo in towards the filling to make

a neat edge. Brush with melted butter. Take the reserved phyllo scraps and one piece at a time, scrunch them up and place on top of the filling until the top is covered (you may need to use an additional sheet of buttered phyllo to cover it all). Dap lightly over the scrunched up phyllo with butter. Place pie plate on to a baking sheet and bake in the pre-heated oven for about 30 minutes. Be sure to watch closely near the end to ensure the phyllo doesn't burn. It should be a lovely over-all golden colour. As the filling is already cooked, you don't need to worry about the apples being cooked. Just be sure the phyllo is cooked and golden.

5. Transfer pie plate to a cooling rack and allow to cool for 10-15 minutes before eating. The tart can be sliced once it has a bit of time to cool a bit and set, or can be spooned out into a bowl. Lovely served with vanilla ice cream.

Notes

Be sure to read the notes above this Recipe Card, for more tips on making this apple tart.

Cuisine: American, Canadian *Course:* Dessert *Author:* [Jennifer Maloney](#)

Serving: 1serving, **Calories:** 406kcal, **Carbohydrates:** 65g, **Protein:** 1g, **Fat:** 16g, **Saturated Fat:** 10g, **Cholesterol:** 45mg, **Sodium:** 197mg, **Potassium:** 230mg, **Fiber:** 4g, **Sugar:** 51g, **Vitamin A:** 595IU, **Vitamin C:** 7mg, **Calcium:** 54mg, **Iron:** 1mg

Tried this recipe?

Leaving a review! is always helpful and appreciated by fellow cooks!



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