

Apple Tart with U.S. Cheddar Crust

U.S. cheddar in the crust pairs well with the apples in this tart and makes this a match for the ages.



INGREDIENTS

(Makes 1 Tart)

For Crust

Sugar, granulated	50g
Flour, all purpose	140g
Salt	4g
U.S. Butter, unsalted, melted	120g
U.S. Aged Cheddar, shredded	85g

For Filling

Apples, Cortland, (5 small), peeled, cored, diced	320g
U.S. Butter, unsalted	30g
Salt	2g
Cinnamon, ground	2g
Nutmeg, ground	4g
Preserves, peach or apricot	150g

For Topping

Apples, Cortland, (5 small), peeled, cored, quartered	320g
U.S. Butter, unsalted	15g
Preserves, peach or apricot	45g
Water	15ml

NUTRITIONAL CONTENT

Per 100g

Calories	249kcal
Total Fat	14g
Saturated Fat	8g
Trans Fat	1g
Cholesterol	36mg
Total Carbohydrates	30g
Dietary Fiber	2g
Sugars	17g
Protein	3g
Calcium	62mg
Magnesium	8mg
Phosphorus	53mg
Potassium	81mg
Sodium	242mg
Iron	1mg
Vitamin A	460IU
Vitamin C	2mg

PREPARATION

For Crust

1. **Preheat oven to 175°C (350°F).**
2. **In a medium bowl, mix together the sugar, flour, and salt. Add cheddar and butter and blend until you have crumbly dough.**
3. **Press dough into a 25cm tart pan keeping the thickness the same on the sides and bottom.**
4. **Cook the crust for 25 minutes until lightly browned. Let cool.**

For Filling

1. **In a medium sauté pan over medium heat, cook diced apples and butter until soft, about 8 minutes. Add salt, cinnamon, nutmeg, and preserves and cook for another 5 minutes. Mash apple mixture with a potato masher or fork until it appears like chunky applesauce. Let cool.**

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PREPARATION

For Topping

1. **Slice the apple quarters into four slices each and sauté with the butter over medium heat until apples are semi soft. Let cool.**
2. **In a food processor, blend the preserves and water until smooth.**
3. **Assemble the tart by transferring the filling on top of the crust evenly. Lay the cooked apple slices on top starting from the outside working in to form a rose. Bake for 25 minutes.**
4. **With a pastry brush, spread out the smoothed preserves over the apple slices and broil until lightly caramelized on the tips of the apples. Let cool completely before serving.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.