

Serves 6 • Serving size: 1 piece

PREP: 10 minutes  
COOK: 20 minutes

## Rustic APPLE TART

1 refrigerated pie crust  
 1 large Granny Smith apple, peeled and cored  
 ½ lemon, juiced using Zest 'N Press® Gadget  
 1 tsp. Cinnamon-Vanilla Seasoning  
 ¼ cup granulated sugar  
 2 tbsp. all-purpose flour

1. Preheat oven to 425° F/218° C.
2. On Silicone Wonder® Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
3. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Secure apple to food guider and slice.
4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
6. Bake 20–25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.

### Nutritional Information (per serving):

Calories: 220 Total Fat: 10g Saturated Fat: 3.5g Cholesterol: 0mg Carbohydrate: 34g Sugar: 11g Fiber: 2g Protein: 1g Sodium: 160mg Vitamin A: 0% Vitamin C: 2% Calcium: 0% Iron: 4%



TO DEMO

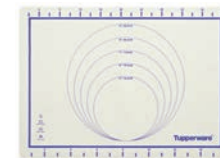


Mandoline



Cinnamon-Vanilla

OPTIONAL

Zest 'N Press®  
GadgetSilicone  
Wonder® MatMeasuring  
CupsMeasuring  
SpoonsUniversal  
Peeler