Serves 6 · Serving size: 1 piece



Rustic APPLE TART

- refrigerated nie crust
- 1 large Granny Smith apple, peeled and cored 1/3 lemon, juiced using Zest 'N Press® Gadget
- 1 tsp. Cinnamon-Vanilla Seasoning
- 1/4 cup granulated sugar
- 2 tbsp. all-purpose flour
- 1. Preheat oven to 425° F/218° C.
- On Silicone Wonder® Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
- 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.
- Out apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
- Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
- 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 Feb: 10g Saturated Feb: 3.5g Cholesterol: 0mg Carbohydrate: 34g Sugar: 11g Fiber: 2g Protein: 1g Sodium: 160mg Vitamin A: 0% Vitamin C: 2% Calcium: 0% Iron: 4%



INGREDIENTS

34 cup milk

- 1 (3.4 oz.) pkg. instant French vanilla pudding
- 1 (8 oz.) cool whip
- 4 green apples, coarsely chopped
- 4 reg sized Snickers candy bars, coarsely chopped
- ½ cup caramel ice cream topping

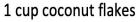
DIRECTIONS

- Add the milk and pudding in the All In One Shaker Large, insert the blender wheel, cover and shake well to blend.
- Pour mixture into a serving bowl, fold in cool whip, then apples and snickers.
- 3. Drizzle caramel sauce over apple snickers mixture.



Apple Samoas

3 Granny Smith apples 1 cup caramel topping



1/2 cup semisweet chocolate chips

3 tbsp butter

Slice apples into 1/4" thick slices using the Mandoline. Set aside. In a medium bowl, add caramel and coconut flakes. Stir to combine. Spoon mixture onto each apple slice.

Combine chocolate chips and butter in Micro Pitcher, Vent N Serve or Stack Cooker Casserole. Microwave in 30 second intervals, stirring in between, until fully melted. Drizzle over apple slices and serve.

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