

Appeltaart Dutch Apple Tart

Savannah · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This apple tart recipe is a real treat Its utterly delicious and looks beautiful when you decorate the top with a pastry lattice

Ingredients

- - 2 cups all-purpose flour - $\frac{3}{4}$ cup butter
- softened - 2 large eggs
- beaten
- divided - $\frac{1}{2}$ cup white sugar - 1 tablespoon white sugar - 1 teaspoon ground cinnamon - 2 pounds tart apples - peeled
- cored
- and sliced - $\frac{1}{2}$ cup sultanas or raisins - $\frac{1}{4}$ cup white sugar - 1 tablespoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch pan. Combine flour
2. butter
3. 1 1/2 eggs
4. 1/3 cup plus 1 tablespoon sugar
5. and 1 teaspoon cinnamon in a large bowl. Knead by hand to form a smooth
6. consistent dough. Turn dough out onto a lightly floured work surface. Roll out 3/4 of the dough into a 10-inch circle; press over the bottom and up the sides of the prepared pan. Mix apples
7. sultanas
8. 1/4 cup white sugar
9. and 1 tablespoon cinnamon together in a bowl. Spread over dough in the cake pan. Roll out remaining dough into a circle; cut into strips about 1/3-inch wide. Form an X in the center of the tart with the 2 longest strips. Create a lattice by weaving vertical and horizontal strips in an over-and-under pattern
10. using the shortest strips for the edges. Press ends of the strips firmly to the edge of the tart; trim excess dough with a knife. Brush remaining beaten egg over dough. Bake in the preheated oven until pastry is light brown
11. 60 to 65 minutes.