



Thin-Crusted Apple Tart with Chipotle Chili Powder

 Vegetarian

READY IN



5 min.

SERVINGS



8

CALORIES



59 kcal

DESSERT

Ingredients

- ☐ 3 tablespoon butter melted
- ☐ 0.1 teaspoon chipotle chili powder
- ☐ 1 flour
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.1 teaspoon ground cloves
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 4 tablespoon ice water

- ☐ 3 tablespoon warm pepper jelly hot
- ☐ 1 juice of lemon
- ☐ 0.5 teaspoon kosher salt divided
- ☐ 3 tablespoon sugar

Equipment

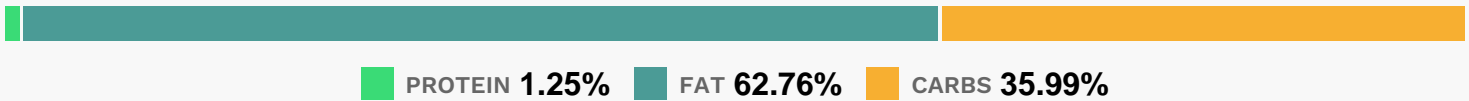
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ baking pan
- ☐ kitchen towels
- ☐ pastry brush
- ☐ pastry cutter
- ☐ melon baller

Directions

- ☐ In a large bowl, combine the flour with one-half teaspoon salt.
- ☐ Add the chilled butter cubes and use a pastry cutter or fork to work the butter into the flour, forming an even crumb. Work quickly so the butter stays cold.
- ☐ Drizzle over 3 tablespoons of ice water and mix quickly with a fork, careful not to overmix. The dough may not come together completely; this is fine. However, if the dough feels especially dry, drizzle over up to 1 additional tablespoon of ice water.
- ☐ Place the dough in the center of a large sheet of plastic wrap. Pull the edges of the plastic wrap around the dough, pressing the dough into a disk. Seal tightly and refrigerate until chilled, at least 1 hour. While the dough is chilling, fill a medium bowl half full with water and add the lemon juice. Peel the apples and halve them lengthwise. Core the apples with a sharp knife or melon baller and trim the ends.
- ☐ Place the apples in the acidulated water as they are peeled and trimmed so they do not brown.
- ☐ Cut the apples lengthwise into very thin (one-sixteenth inch) slices, and return to the water.

- ☐ Heat the oven to 375 degrees.
- ☐ Sprinkle your work surface generously with flour.
- ☐ Roll out the dough into an 11-inch circle; the dough will be about one-eighth-inch thick. Carefully transfer to a nonstick, rimmed baking pan. Turn up the outer edge of the circle of dough to form a one-half-inch rim. Use the tines of a fork to press the rim into place and to prick the tart in several places.
- ☐ Drain the apples, shaking them vigorously to remove excess water. Set the apples out on a dish towel to dry. Arrange a circle of overlapping apple slices at the far edge of the dough.
- ☐ Add a second circle inside the first and a third inside the second. Finish with a small circle of apples in the center. You may not use all the apples. Using a pastry brush, coat the apples and outer rim of the dough with the 3 tablespoons of melted butter. In a small bowl, combine the sugar, cinnamon, clove, nutmeg, chipotle chili powder and remaining one-eighth teaspoon of salt.
- ☐ Sprinkle the mixture over the apples.
- ☐ Bake the tart until the apples are tender and the crust is golden brown, 40 to 45 minutes.
- ☐ Transfer to a rack to cool for 5 minutes. Set the tart on a serving plate and gently brush the top of it with the warm pepper jelly.
- ☐ Cut the tart into wedges and serve immediately.

Nutrition Facts



Properties

Glycemic Index:39.39, Glycemic Load:3.41, Inflammation Score:-2, Nutrition Score:1.3330434670915%

Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 59.45kcal (2.97%), Fat: 4.33g (6.66%), Saturated Fat: 2.71g (16.96%), Carbohydrates: 5.59g (1.86%), Net Carbohydrates: 5.33g (1.94%), Sugar: 4.9g (5.45%), Cholesterol: 11.29mg (3.76%), Sodium: 180.7mg (7.86%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.19g (0.39%), Vitamin C: 9.55mg (11.57%), Vitamin A: 195.06IU (3.9%), Manganese: 0.08mg (3.81%), Vitamin B6: 0.03mg (1.58%), Vitamin K: 1.31µg (1.25%), Vitamin E: 0.19mg

(1.25%), Fiber: 0.26g (1.04%)