

Red Rustic Tart

Ingredients

- 3 large apples such as Jonathan or Macintosh, peeled, thinly sliced (4 cups)
- 5 tablespoons sugar, divided
- 1-1/4 teaspoons cinnamon, divided
- 1 cup dried tart cherries
- 1 refrigerated rolled pastry for a 9-inch pie (1/2 of a 15 ounce package)
- 1 tablespoon butter

Directions

1. Heat oven to 375 F. Combine apples, 4 tablespoons of the sugar and 1 teaspoon of the cinnamon in a large bowl; toss well. Stir in cherries. Let stand 10 minutes; tossing once.
2. Line a 15 x 10-inch jelly roll pan with foil; coat foil with cooking spray. Unroll pastry onto pan. Mound apple mixture over center of pastry leaving a 3-inch border around edges. Fold up edges of pastry over apple mixture leaving a 4-inch opening in center. Gently fold and press pastry onto apple mixture. Cut butter into small pieces and arrange over apple mixture.
3. Combine remaining 1 tablespoon sugar and 1/4 teaspoon cinnamon; sprinkle over tart. Bake 30 to 35 minutes or until pastry is golden brown and apples are

tender. Let stand 20 minutes. Serve warm or at room temperature.

Makes 6 servings.

Tip

For a festive glaze, combine 1/2 cup tart cherry juice and 2 tablespoons honey in a small saucepan. Bring to a boil over high heat stirring occasionally. Reduce heat; simmer gently 6 to 8 minutes or until slightly thickened and reduced to about 1/4 cup. Cool to room temperature (glaze will thicken upon standing. Drizzle over tart just before serving.

Nutrition Info

Nutrition Information per serving: 353 calories, 12 g total fat, 5 g sat. fat, 0 g trans fat, 60 g carbohydrate, 12 mg cholesterol, 3 g protein, 4 g fiber, 148 mg sodium. Daily Values: 20% vitamin A, 8% vitamin C, 2% calcium, 4% iron.

Nutrition Information per serving with glaze: 386 calories, 12 g total fat, 5 g sat. fat, 0 g trans fat, 69 g carbohydrate, 12 mg cholesterol, 3 g protein, 4 g fiber, 150 mg sodium. Daily Values: 20% vitamin A, 8% vitamin C, 2% calcium, 4% iron

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