

APPLE BUTTER TART

by Esther Miller

INGREDIENTS

- 🍏 1 (9-inch) unbaked pie dough
- 🍏 1 cup apple butter
- 🍏 ¾ cup brown sugar, packed
- 🍏 2 large eggs
- 🍏 2 tbsp all-purpose flour
- 🍏 1 tsp ground cinnamon
- 🍏 ¼ tsp ground nutmeg
- 🍏 1 tsp vanilla extract
- 🍏 ¼ tsp salt

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+ DIRECTIONS +

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- 1 PREPARE THE CRUST:**
Roll out your pie dough into a 9-inch tart or pie pan.
- 2 MAKE THE FILLING:**
Whisk your apple butter, brown sugar, eggs, flour, cinnamon, nutmeg, vanilla, and salt.
Mix until smooth and well combined.
- 3 ASSEMBLE THE TART:**
Pour the filling into the prepared crust.
Lay it nice and even in the pan.
- 4 BAKE:**
Bake at 350°F for 35–40 minutes, until the center is set and the top looks slightly glossy.
- 5 COOL:**
When the timer is done, pull it out and let it cool.
- 6 SERVE:**
Now that's it! Set, slice, and serve.

