

## **Golden Apple Tart**

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 30 minutes

Serves: 8

**CChints:** This is a refreshing tart that is easy to make and a treat for every age. The pie dough box usually contains 2 individually wrapped prepared pie crusts and can be found in the refrigerated section near the canned biscuits.



1 refrigerated prepared pie crust dough

1/4 cup sugar

1/2 teaspoon ground cinnamon

2 pounds Golden Delicious apples, peeled, cored and thinly sliced (about 4-5 apples)

1/2 cup chopped pecans

2-1/2 tablespoons honey

1/2 teaspoon vanilla extract

Vanilla Ice Cream or light refrigerated whipped topping

Heat oven to 425 degrees F. Get out 12 inch pizza pan or even a disposable foil pizza pan that you only use once.

Roll out the pie crust onto a floured surface and roll out to a 12 inch circle. Place the dough in the pizza pan. Combine the sugar and cinnamon and blend well and sprinkle the dough with 2 tablespoons of this mixture.

Arrange the apples in a circle around the outside of the pan like you are starting a pinwheel. Keep laying the apples in a circle, laying each piece slightly on top of the piece next to it and you work toward the middle of the pan. Sprinkle the apples with the remaining sugar and cinnamon mixture and pecans.

Bake for 30 minutes or until golden brown. During this time, combine the honey and vanilla in a microwave safe container. If you are using a frozen whipped topping you will want to take it out of the freeze and allow it to thaw in the refrigerator.

When the tart is done remove it from the oven. Heat the honey and vanilla in the microwave on high for 20 – 25 seconds. Pour it over the tart and serve warm. Top with ice cream or whipped topping.

Without the topping: Calories 200, fat 7.3g, carbs 39g, fiber 1.9g, chol 5mg, iron .2mg, sodium 100mg, calc 6mg.