

Serves 6 • Serving size: 1 piece

30 minutes
PREP: 10 minutes
COOK: 20 minutes

Rustic APPLE TART

- 1 refrigerated pie crust
 - 1 large Granny Smith apple, peeled and cored
 - ½ lemon, juiced using Zest 'N Press® Gadget
 - 1 tsp. Cinnamon-Vanilla Seasoning
 - ¼ cup granulated sugar
 - 2 tbsp. all-purpose flour
1. Preheat oven to 425° F/218° C.
 2. On Silicone Wonder® Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
 3. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Secure apple to food guider and slice.
 4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
 5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
 6. Bake 20-25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.

Nutritional Information per serving:
Calories: 220 • Total Fat: 10g Saturated Fat: 3.5g Cholesterol: 0mg Carbohydrate: 34g Sugar: 11g Fiber: 2g Protein: 1g Sodium: 160mg Vitamin A: 0% Vitamin C: 2% Calcium: 0% Iron: 4%



INGREDIENTS

- ¾ cup milk
- 1 (3.4 oz.) pkg. instant French vanilla pudding
- 1 (8 oz.) cool whip
- 4 green apples, coarsely chopped
- 4 reg sized Snickers candy bars, coarsely chopped
- ½ cup caramel ice cream topping

DIRECTIONS

1. Add the milk and pudding in the **All In One Shaker Large**, insert the blender wheel, cover and shake well to blend.
2. Pour mixture into a serving bowl, fold in cool whip, then apples and snickers.
3. Drizzle caramel sauce over apple snickers mixture.



Apple Samoas

- 3 Granny Smith apples
- 1 cup caramel topping
- 1 cup coconut flakes
- 1/2 cup semisweet chocolate chips
- 3 tbsp butter



Slice apples into 1/4" thick slices using the Mandoline. Set aside.

In a medium bowl, add caramel and coconut flakes. Stir to combine.

Spoon mixture onto each apple slice.

Combine chocolate chips and butter in Micro Pitcher, Vent N Serve or Stack Cooker Casserole. Microwave in 30 second intervals, stirring in between, until fully melted. Drizzle over apple slices and serve.



Your Tupperware Connection: