



The Grown-Up Girls Guide to Looking Good and Feeling Great

Apple Slab Tart – adapted from Betty Crocker’s Apple Pie

1 Pillsbury® refrigerated pie crust, softened as directed on box
2/3-ish cup granulated sugar—depends on sweetness of apples. You can always add more.
4 tablespoons all-purpose flour
¾ to 1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon salt
1 tablespoon lemon juice
5 cups thinly sliced, peeled apples (5 medium)

¾ cup powdered sugar
1-2 tablespoons milk
¼ tsp. vanilla
Dash of salt

- Heat oven to 450°F. Fit crust into an 11 inch tart pan. Press into sides. Don’t crimp.
- Sprinkle lemon juice over sliced apples and toss.
- Mix granulated sugar, flour, cinnamon, nutmeg and salt. Dump over apples and stir until apples are well coated. The apples will get juicy, making it easier to blend.
- Spoon apple mixture into crust-lined pan. Filling should be fairly level to sides of crust. If any crust is above, fold it over.
- Bake 33 to 38 minutes or until crust is golden brown and filling is **bubbling**. Cool on rack 45 minutes.
- Mix powdered sugar, milk, vanilla and salt until well blended. Thin as needed with more milk. Drizzle with spoon over pie. Allow glaze to set before serving, about 30 minutes.

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