

# Brown Butter Apple Tart

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This easy brown butter apple tart , has everything you want in a dessert. A chewy almond short bread crust, followed by a custard like filling, topped with apples, brushed with brown butter and baked to a golden deliciousness.

As much as I like layer, piled to the sky cakes, I like simple rustic cakes that don't require hours to prepare or need special ingredients. I save those fancy cakes for Birthdays. Although this cake is simple in nature, it is packed with Fall flavors that will have your house smelling like warm apple pie.

## What Apples for Brown Butter Tart

There are 7,500 varieties of apples in the world, 2,500 in the united states. Your not going to see these many varieties in the grocery store.

With this many different kinds of apples the possibilities are endless, I used honey crisp in this Brown Butter Apple Tart, Use what you like and have on hand, even mix different kinds.

One more thing I used a 10 inch tart pan that goes from oven to table, you can also use a 9 inch square pan.

## Ingredients

- 1 1/2 cups flour
- 1/2 cup almond flour
- 1/2 cup brown sugar

- 1/3 cup almonds
- 1/2 cup cold butter cut up
- 1/4 cup butter
- And so forth
- 1/2 teaspoon each cinnamon and allspice
- 2 eggs beaten
- 1/2 cup sugar
- 1/3 cup apple juice
- 1/4 cup cream
- 2 Tablespoons flour
- 3 medium apples cored and thinly sliced

## Instructions

1. Preheat oven to 350
2. Butter a 10 inch tart pan
3. In a food processor combine the 1 1/2 cup flour, almond flour, almonds and brown sugar cover and pulse
4. Add the butter pulse until crumbly
5. Pat mixture into prepared pan
6. Bake 15 minutes
7. Meanwhile make the spice brown butter by melting the 1/4 cup butter in a small sauce pan until brown about 10 minutes add the spices and set aside
8. for filling mix the eggs, granulated sugar, 2 Tablespoons of flour and the cream
9. Pour filling over hot crust bake 15 minutes
10. Arrange apples in a circular design overlapping as necessary brush with the brown butter
11. Bake 10 to 15 minutes or until apples are tender.