

Roasted Fruit Pie

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This Roasted Fruit Pie is perfect for your Thanksgiving table, and so easy when you use store bought pie crusts. Sure nothing beats homemade, but at this time of year semi homemade can be a real time saver. In this rustic one crust recipe I roasted apples, pears and grapes. You can add or subtract from this combination of ingredients, to fit your lifestyle and taste or what you have on hand.

Am not a fan of double crusted pies, I prefer a crumble topping. And one more thing there's no rule you have to bake a pie in a pie pan. I used a 9.5 inch tart pan that goes from oven to table, to dishwasher, and it's easier to cut prettier slices.

Speaking of ovens this is another recipe that I baked in my Toaster oven/ air fryer using the confection option, right now it's on sale. [click the link](#) it will take you there.

The Why's Of This Roasted Fruit Pie

In this Roasted fruit Pie I like to roast the fruit before baking. Roasted the fruit sweetens the it and caramelizes it to a golden tenderness.

I also bake the pie in a shallow tart/quiche pan for a firmer filling, and more often than not I prebake the crust before filling, I don't like soggy crusts And I use A crumble topping because personally I don't like that much dough.

If you make this recipe please leave me a comment and don't

forget to tag me on Instagram I love hearing from you !!!!

Ingredients

- 1 ready made pie crust
- 3 unpeeled cored apples thinly sliced
- 2 unpeeled cored pears thinly sliced
- 2 cups red grapes
- 1 cup sugar
- 3 Tablespoons melted butter
- 2 teaspoon each cinnamon, allspice and vanilla
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 stick cold butter
- 1 teaspoon cinnamon
- 1 egg yoke slightly beaten

Instructions

1. Preheat oven to 375
2. unfold prepared one pie crust in 10 inch round pan tart pan reserve the other
3. Pick crust with fork and prebaked for 10 minutes
4. Meanwhile in a medium boil toss the fruit with the melted butter spices and 1 tablespoon of flour
5. Roast the fruit mixture for 20 minutes
6. Fill the prebaked crust with the roasted fruit mixture
7. Cut the reserved pie crust into 9 straight thin stripes interwind three stripes to form a braid repeat with remaining strips
8. Wrap the braided pie crust around the tart pan brush with egg yolk
9. Make the crumble mixture by mixing the flour with the brown sugar and cinnamon, Mix in the butter mix to form a crumbly mixture
10. Top pie with crumble mixture

11. Bake in 375 for 30 minutes or until golden brown

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.