

Gluten-Free Apple Tart

Indulge in a scrumptious gluten-free apple tart with a buttery crust and sweet cinnamon-spiced apple filling. The perfect dessert to elevate your birthday celebration.


45 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- For the crust:
- 1 cup gluten-free flour
- 1/4 cup cold butter, diced
- 1/4 cup cold water
- For the filling:
- 2 medium apples, thinly sliced
- 2 tbsp sugar
- 1 tsp cinnamon
- 1 tbsp lemon juice

Steps

- 1 Preheat the oven to 375°F (190°C) and grease a tart pan.
- 2 In a bowl, mix the gluten-free flour and cold butter until crumbly. Gradually add water until the dough comes together.
- 3 Press the dough into the tart pan to form the crust.
- 4 In another bowl, toss the apple slices with sugar, cinnamon, and lemon juice.
- 5 Arrange the apple slices in the crust in a circular pattern.
- 6 Bake for 30-35 minutes until the apples are tender and the crust is golden brown.
- 7 Let it cool before slicing and serving.