

Filo Maple Apple Tart

Ingredients

- 6 sheets of filo dough, defrosted
- Half a stick (4 TBPS) of earth balance, or other vegan butter, melted.
- ¼ cup maple syrup
- 3 apples

Steps

1. Preheat the oven to 375 degrees. Lay a silicone mat or parchment paper on a baking sheet and brush a thin coat of melted vegan butter on. Lay a filo sheet down on top of it, brush with butter and place another filo sheet on top. Continue until all 6 of the sheets have been used. To create a border, roll the edges inward about 1 inch, using a final coat of butter to glue the edge down. Put the pan with the filo crust in the oven and cook for 10 minutes.
2. While the crust bakes, core the apple by evenly cutting the four sides off. Laying the flat surfaces down, cut thin slices in the shape of half-moons.
3. After the filo has baked for 10 minutes, remove from the oven. It should have started to become golden and crispy. Pour a tablespoon or so of the maple syrup directly on the filo, and spread evenly. Next layer the apples in rows, making sure the rows are somewhat offset. Pour the remaining maple syrup and butter evenly across the apples. Return the tart to the oven, and cook for 25 minutes, flipping it 180 degrees halfway through.

