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Apple Fig Gluten-Free Tart

Servings: 8 people
Preparation Time: 10 minutes
Cooking Time: 55 minutes

by Silly Zak's

Gluten-Free Ingredients

- 1 Silly Zak's gluten-free pie crust, defrosted
- 8 ounces cream cheese at room temperature
- 1/4 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 2 Fuji or Honeycrisp apples, cored, peeled, and sliced thinly
- 1/2 teaspoon ground cinnamon
- 1/4 cup granulated sugar
- 1/4 cup slivered almonds
- 4 fresh figs, quartered



DIRECTIONS

1. Preheat your oven to 400°F.
2. Place the thawed crust in the tin or in a pie plate inside the pre-heated oven and bake for 15 minutes or just until it is light golden. Make the filling and topping while the crust is pre-baking.
3. In a mixing bowl, beat together the cream cheese, 1/4 cup of sugar, egg, and vanilla until smooth. In another bowl, toss together the apple slices, cinnamon, and 1/4 cup sugar.
4. Remove the crust from the oven. Spread the cream cheese mixture evenly in the bottom of the crust. Place the apples on top of the cream cheese filling to cover. Sprinkle the almond slivers all over the apples. Arrange the fig quarters toward the center of the tart in a single layer.
5. Place the tart in the oven and bake for approximately 40 minutes or until the apples are golden and tender, being mindful not to burn the almonds.
6. Remove the tart from the oven and set it aside to cool for at least 30 minutes. You can place the tart in the refrigerator and chill it before serving. Cut into 8 wedges and enjoy.



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