

# Apple Tart with Multi-Collagen

Prep Time: 20 mins; Cook Time: 1 hour

Serving Size: 8-12

## INGREDIENTS:

- 1 STICK Unsalted butter, cut into 1-inch cubes, + 1 TBSP, melted
- 1 1/2 CUP Flour, plus more for rolling
- 1/4 TSP Salt
- 2 TBSP Sugar
- 2-4 TBSP Water
- 3 APPLES Granny Smith, peeled & sliced
- 1 TBSP Fresh Lemon Juice
- 1 TSP Ground Cinnamon
- 1/2 SCOOP Wink Multi-Collagen

## DIRECTIONS:

1. Place flour, half the salt & sugar and chopped butter in the bowl of a food processor. Pulse to combine. Add 2-4 tablespoons cold water and pulse until the dough comes together into a ball.
2. Lightly flour counter and roll out a 10- to 11-inch circle. Transfer it to a 9- or 9 1/2-inch fluted tart pan and fit the dough into the bottom & sides of pan. Trim dough overage. Set the tart pan in the refrigerator while making the rest.
3. Preheat the oven to 350 degrees. Toss apples with the lemon juice, cinnamon, Multi-Collagen and remaining 1 tablespoon sugar and 1/8 teaspoon salt.
4. Remove tart shell from refrigerator. Arrange the apples in concentric circles so they overlap slightly. Brush all with the melted butter and then bake until the edges are golden and the apples have cooked down, about 1 hour.