

Recipe Name: Apple Tart**Recipe Category:** Dessert**Portion Size:** 1 slice, 1/8 pie **Yields:** 8 servings

Ingredients	Notes:
2 Granny Smith Green apples	Washed, pared, cored, and thinly sliced
1 cup white sugar	
1/4 cup butter	
1/4 cup all-purpose flour	
1 tablespoon vanilla extract	
2 eggs, beaten	
1 nine-inch pie shells	

Directions:

Steps:	Directions:	Critical Control Point /Quality Assurance
1	Preheat the oven to 350 degrees F (175 degrees C).	
2	Press the pie pastry into the bottom and up the sides of a tart pan or 9 inch pie plate. Flute the edges.	
3	Arrange the apple slices cut side down in the pie crust with the small ends toward the center and attractive pattern.	
4	In a medium bowl, mix the butter and sugar together until smooth, then beat in the eggs one at a time until light and fluffy. Stir in flour and vanilla.	
5	Pour over the top of the apples.	
6	Bake for 1 hour in the preheated oven, until apples are soft and custard is set in the center.	Cook until internal temperature reaches 165°F for 15 seconds.
7	Cool completely before slicing and serving	

Time Temperature Sensitive food. Food safety Standards: Do not mix old product with new. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator. Do not freeze. Cold holding at 41°F or colder or using time alone (less than four hours).

Texture Modified Diets: For texture modified diets; the crust will be baked separately according to the manufactures instruction, and then crushed in a food processor. For the apples, wash peel and cut, chop or mince into the appropriate size. Combine the apples with the sugar, butter, flour, and vanilla. Omit eggs. Cook in a sauce pan on top of the stove until apples are soft and tender. To serve, scoop 1/2 cup apple mixture into bowl and top with 2 Tablespoons crust crumbs. Serve warm or cold.

Soft & Bite Size: (aka Bite size) **Food particle size 1/2 inch (~width of standard fork)** Food must be moist. Cut apples with a knife to a 1/2" particle size prior to mixing and cooking.

Chopped: **Food particle size 1/4 inch (~ 1/2 width of standard fork)** Food must be moist. Chop apples with a knife to 1/4" particle size prior to mixing and cooking.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind apples particles into 1/8 inch prior to mixing and cooking.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. May puree whole apple tart together. Foods are processed by grinding and then pureeing them. May add milk. Do not add to much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding.

Therapeutic Modified Diets:**Lowfat:** Serve 1/2 cup plain pears.**Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled:** Serve 1/2 cup apple.**Bland/Anti Reflux:** Serve 1/2 cup plain apple.**Liberal House Renal:** Serve 1/2 cup plain apple.**No Added Salt:** No changes**2 Gram Sodium:** Serve 1/2 cup plain apple.**Gluten Free:** Omit pie shells and use gluten free pie dough. See recipe in cookbook. Prepare foods separately to prevent cross contamination.**Allergy Alerts:** When an "X" is present, this indicates the allergen is present. Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X	X	X				

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free

