

# French Apple Tart

## Crust

1 ½ cups almond meal  
½ t. vanilla paste  
4 T. butter, melted  
2 T. sugar (raw, brown or white)  
Dash of cinnamon

## Filling

2-3 apples, peeled and sliced thin  
1 c. crème fraiche  
1 large egg  
1 t. vanilla paste  
¼ c. coconut sugar (or sugar of your choice)  
½ t. cinnamon  
2 T. coconut flour

## Topping

4 T. butter, softened  
2 T. almond meal  
¼ c. brown sugar  
Dash of cinnamon



Preheat oven to 350 degrees.

**For the crust:** Combine all ingredients and press into the bottom and up the sides of a 14" x 4.5" tart pan. Bake for 5 minutes.

**For the filling:** Combine all the ingredients except for the apple slices. Arrange the apple slices on the crust in the pan. Carefully pour the cream mixture over the apples.

**For the topping:** Mash all the ingredients together with a fork. It will be crumbly! Sprinkle on top of the filling.

Place tart pan in the oven and bake for 40-45 minutes, until apples are tender, and filling is set and golden brown. Let cool, remove sides from tart pan, and slice and enjoy!

