



# MORELLO CHERRY & APPLE CRUMBLE TART



SERVES: 8 | PREP TIME: 40M | COOK TIME: 40M

DAIRY FREE VEGETARIAN

## INGREDIENTS:

### **For the Crust:**

- 1 Cup All-Purpose Flour
- ½ Tsp Baking Powder
- ½ Tsp Kosher Salt
- 1/3 Cup Extra Virgin Olive Oil
- 3 Tbsp Water

### **For the Crumble:**

- ¾ Cup Rolled Oats
- ¼ Cup Ground Graham Cracker
- ¼ Cup Granulate Sugar
- ½ Tsp Ground Cinnamon
- ¼ Cup Olive Oil

### **For the Morello Cherry Filling:**

- 1 ¾ Cup Crofter's Organic Premium Morello Cherry Fruit Spread
- 1 Diced Apple (we used Honeycrisp)
- 1 Tsp Vanilla Extract

## DIRECTIONS:

1. Preheat the oven to 375°F and lightly spraying a 9" tart pan with non-stick cooking spray. Set aside.
2. In a medium sized mixing bowl, combine all the ingredients for the crust and mix until a dough begins to form. Shape the dough into a ball and place on a lightly floured work surface. Roll out the dough and gently transfer it into the prepared tart pan, creating a crust. Place in the fridge for 30 minutes to chill.
3. While the dough is chilling, prepare the crumble and Morello Cherry filling. In a medium sized mixing bowl combine all of the ingredients for the crumble and mix until evenly combined. Set aside. Now in a small sauce pot combine all the Morello Cherry filling ingredients and place over low heat for 10 minutes.
4. Remove the dough from the fridge and gently pour the Morello Cherry filling into the center. Spread the filling evenly around the crust and then add the crumble on top.
5. Place the tart in the preheated oven and bake for 35-40 minutes (until golden brown). Once ready, remove from the oven and serve warm. Enjoy!