

# Easy Apple Tart

By David Tanis

Published Jan. 8, 2025

**Total Time** 1 hour

**Prep Time** 30 minutes

**Cook Time** 30 minutes

**Rating** ★ ★ ★ ★ ★ (50)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

For an easy, satisfying fruit dessert, phyllo dough is just the thing. You don't have to make the pastry for a very flaky result. Here, it's topped with spiced sliced apples and painted with extra-virgin olive oil instead of the usual melted butter. Still, use butter if you prefer, and feel free to experiment with cigar shapes or phyllo turnovers.

## INGREDIENTS

**Yield:** 6 to 8 servings

4 large apples, peeled and thinly sliced

3 tablespoons granulated sugar, plus more for sprinkling

1 teaspoon ground ginger

1 teaspoon lemon zest

½ teaspoon ground cloves or allspice

½ teaspoon ground cinnamon

½ cup extra-virgin olive oil or melted unsalted butter, more for pan

8 (13-by-18-inch) sheets phyllo dough

½ cup orange marmalade, thinned with 2 tablespoons boiling water

2 tablespoons flavorful honey, warmed, for drizzling

## PREPARATION

### Step 1

In a large bowl, toss apples with sugar, ginger, zest, cloves and cinnamon.

### Step 2

Lightly oil a 12-by-18-inch baking sheet, and lay a sheet of phyllo on top. Drizzle with olive oil, then lightly paint it on with a pastry brush. Continue layering the sheets, painting each with olive oil, until you run out.

### Step 3

With a pastry brush, coat the top layer with the thinned marmalade.

### Step 4

Add apples, leaving behind any liquid, and use the palm of your hand to flatten them out into an even layer, covering the whole top.

### Step 5

Fold pastry edges over to make a 1-inch border. Sprinkle the edges lightly with sugar.

**Step 6**

Bake at 375 degrees until golden and crisp, 30 to 40 minutes.

Drizzle with honey. Serve warm or room temperature.

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