**Tart Tatin**

**Crust:**

1 cup flour

½ tsp. salt

1 Tbsp. sugar

½ cup shortening

¼ cup cold water

½ tsp. ginger powder

½ tsp. cinnamon

**Ingredients:**

7 apples

6 Tbsp. butter, softened

2/3 cup brown sugar

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Peel and core all of the apples.
3. Put them in a bowl and wrap tightly.

**Day 2:**

1. Preheat oven to convection 375º.
2. Have half of your group start working on the dough. Using a pastry knife, cut the shortening, sugar, and salt into the flour until it looks like coarse meal. (from the dough section)
3. Slowly add the cold water and mix with a fork or spoon until it makes a soft dough.
4. Turn it out onto a lightly floured counter and kneed 10-15 times.
5. Roll the dough out until it is large enough to overhand the cast iron skillet by 1 inch.
6. Have the other half of your group start working on cooking the apples.
7. Spread the softened butter all over the bottom of the cast iron skillet.
8. Sprinkle the sugar evenly around on top of the butter.
9. Arrange the apples so they look like flower petals. (Chef will show you how)
10. Put the crust over top of the apples and tuck the edges into the pan.
11. Cook on the stovetop over medium high heat until it becomes bubbly around the edges and smells like caramel.
12. Put in the oven and cook for at least 15 minutes.
13. Leave on the countertop to cool.

**Day 3:**

1. Preheat the oven to 375º.
2. Put the tart back in the oven.
3. Cook for 20 minutes.
4. Allow to cool for 4-5 minutes.
5. Put a plate over the top of the skillet. Carefully flip the whole thing over.
6. Slice and enjoy.