

## Bayfield Apple Pecan Tart

### Shortbread crust

1 c. unsalted butter, softened

1 c. confectioner's sugar

1 Tbsp vanilla extract

½ tsp salt

2 c. flour

1 Tbsp cinnamon

2 Tbsp minced pecans

Cream butter, sugar, vanilla and salt. Cut in flour, cinnamon and pecans gradually. Pat that into a tart pan. Bake at 375 degrees for 5-10 minutes.

### Filling

2 Hume apples, finely chopped

¼ c. chopped pecans

¼ c. brown sugar

2 Tbsp flour

4 Cortland apples

2/3 c. apple jam

1 Tbsp butter

¼ c. apple jelly, melted

Combine Hume apples, pecans, sugar and flour. Fill bottom of crust with apple mixture. Spoon jam into filling and spread evenly. Layer sliced Cortland apples on top in pinwheel. Top with slices of butter. Brush with apple jelly for a shiny finish. Bake at 375 degrees F. for 40 minutes. Enjoy!!!