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[www.AwareHouseChef.com](http://www.AwareHouseChef.com)

#### CONTACT

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631 477-0138  
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# Apple Tarte Tatin Gluten Free

10-16 people

The Crust:

2 cups [Bob's Red Mill 1:1 Flour](#)

2 Tsp. [Xanthan gum](#)

1 pinch [Himalayan Sea Salt](#)

1 tsp. [Organic Vanilla Extract](#)

½ cup [Organic Sugar](#)

1 ½ sticks [KerryGold® Butter](#)

1 Organic Egg + 1 Egg for wash

¼ cup Organic Milk + 1 tbsp. for wash

The Filling:

8 Medium Organic Honey Crisp (or Gala, Fuji) Apples

1 cup [Organic Brown Sugar](#)

1 stick [KerryGold® Butter](#)

2 Lg. [Organic Cinnamon Sticks](#)

1 tsp. [Ground Organic Cinnamon](#)

preparation instruction, watch the video on YouTube:

[Apple Tarte Tatin](#)

[Youtube.com/AwareHouseChef](https://www.youtube.com/AwareHouseChef)

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