

# Apple Praline Tart

Yield: 8 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-praline-apple-pie-recipe>

## Ingredients:

- 1/2 liver pate recipe Pete Brisee, Brisee
- 1/2 cup dried figs preferably Calimyrna, cut into 1/2-inch pieces
- 3 large eggs
- 3/4 cup sugar
- 12 tablespoons unsalted butter
- 1/2 cup dried apricots cut into quarters
- 1/2 cup dried figs preferably Calimyrna, cut into 1/2-inch pieces
- 2 tablespoons cognac
- 1/4 cup water
- 3 granny smith apples peeled and cored, about 1 1/4 pounds
- 1 lemon
- 1 vanilla bean split lengthwise, seeds scraped
- 1/2 cup praline roughly chopped Almond, Almond Praline, plus more for garnish
- vanilla ice cream for serving

## Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 135 milligrams
4. Fat: 21 grams
5. Fiber: 4 grams
6. Protein: 4 grams
7. SaturatedFat: 13 grams
8. Sodium: 50 milligrams
9. Sugar: 40 grams

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