



APPLE TART WITH VANILLA BEAN ICE CREAM

A delectable vanilla bean ice cream offering with On Top, Maple Heat 'N Ice, apple filling, and flatbread.

Yield: 2 Servings

INGREDIENTS

- 1 Each **RICH'S** Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)
- 1 oz Unsalted Butter, Melted
- 1 oz Sugar
- 2 oz Apple Sauce
- 1 Each Vanilla Bean Ice Cream, scoop
- 1 oz **RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
- 1 oz **RICH'S** HEAT'N ICE™ ICING MAPLE ARTIFICIALLY FLAVORED (#09978)

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Cut off 2 ends of flatbread to form approximate diamond shape.
- 3 Glaze flatbread with melted butter.
- 4 Sprinkle sugar over glazed flatbread.
- 5 Spread the apple sauce down the center of the glazed flatbread.
- 6 Layer sliced apple down the center of the glazed flatbread covering the applesauce.
- 7 Bake in preheated oven for 20 minutes.
- 8 When done, plate tart and place scoop of ice cream on top of tart
- 9 Garnish with dollop of On Top®.
- 10 Drizzle Maple Heat 'N Ice™ over entire tart. Serve.

