

# Freestyle Apple Tart



Makes:  
8 servings

1 ready-to-use refrigerated pie crust (1/2 of 15-oz. pkg.)  
4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese 🍷, softened  
3 red and/or green apples (1-1/4 lb.), thinly sliced  
1/4 cup granulated sugar  
2 Tbsp. flour  
1 tsp. cinnamon sugar  
1 cup thawed COOL WHIP Whipped Topping  
**HEAT** oven to 450°F.



**1**  
**LINE** 9-inch pie plate with crust. Carefully spread cream cheese into 6-inch circle in center.



**2**  
**TOSS** apples with granulated sugar and flour; spoon over cream cheese.



**3**  
**FOLD** crust partially over apples; sprinkle with cinnamon sugar. Bake 25 min., covering loosely with foil the last 5 min. Cool. Serve topped with COOL WHIP. Refrigerate leftovers.