smitten kitchen My husband likes to joke that every other comment on this site in the month of October is, “Help! I went apple picking and I brought home 20 pounds of apples and I don’t know how to use them up!” It’s not true, of course; it’s every five or six comments. We mostly have a giggle about it because we didn’t know how one could go to an apple grove and not realize that 20 pounds of apples is an impossible amount to munch your way through, no matter how enthusiastic of an apple-eater you might be. Furthermore, seeing as quite often, only one apple type is ripe at a time, you’re not likely even bringing a mix home that might sustain your interest from apple to apple, ad inifinitum. So, you know where this is going. Guys, we went apple picking last weekend and I brought home almost 15 pounds of apples! What do I do with them? I am kidding, mostly. I have a few ideas for them. The first 6 pounds went to the largest batch of applesauce, ever, half of which is in the freezer for my resident Applesauce Junkie. The next few pounds were munched on, happily. A few pounds are on the table in a bowl, though I think Ramona Quimby must have snuck in because I keep noticing single, tiny bites taken out of each (because the first bite is the tastiest). Next, well, this happened. And once this happens, I think you’re going to be glad you have a bunch of pounds of apples left, because this is the kind of stuff that calls for a repeat performance. Are you taking submissions for your new favorite dead simple fall dessert? I understand that competition in this arena is pretty fierce. I’ve already shared Pumpkin Cinnamon Rolls this month, and I don’t expect you to throw them over so quickly in the Winning October Bellies and Minds race. If it helps, you can relegate them to the breakfast category. Of course, that still leaves the Simplest Apple Tart. But every five or so years, well, I think there should be a new simple apple tart in town, and I think it should be this one.