

FRENCH APPLE TART



A festive and delicious recipe that is quite easy, even for the novice baker, as it calls for packaged puff pastry. Recipe shared by the Explore Washington CT team.

INGREDIENTS

- 2 sheets frozen puff pastry, thawed in the refrigerator
- 6 Granny Smith apples
- 1/2 cup sugar
- 6 tablespoons (3/4 stick) cold unsalted butter, diced into small cubes
- 1/2 cup apricot jam
- 3 tablespoons Calvados (or you can substitute water)
- Coarse baking sugar crystals (or confectioners sugar) for garnish

DIRECTIONS

1. Preheat oven to 400°F.
2. Roll two puff pastry sheets, press them together into a rectangular shape to the size of a sheet pan
3. Line sheet pan with parchment paper and carefully place puff pastry onto pan
4. Peel the apples, cut them in half from top to bottom, and remove the stems and core. Slice the apples crosswise into 1/4-inch slices. Place overlapping slices of the apples in long vertical rows on the pastry, alternating the direction with each row. Sprinkle the apples with sugar and dot with butter cubes.
5. Roll the pastry edges up and crimp them. A rustic edge is preferred.
6. Place in oven and bake for 45 minutes to 1 hour, until the pastry is golden and the edges of the apples have started to brown. (Rotate once during baking)
7. When the tart is done, heat the apricot preserves and calvados (or water) in a saucepan until the mixture starts to bubble lightly. With a pastry brush, brush the entire tart with the hot preserves.
8. Loosen the tarts with a metal spatula so they don't stick to the paper. Allow to cool and serve warm.
9. Sprinkle with coarse baking sugar.
10. Serve with your favorite vanilla or cinnamon ice cream!

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Feeling adventurous? Make a Pear Almond Tart as well!

Same as the recipe above, but use half the apples and substitute pears for the second tart:

Additional Ingredients:

- 3 pears, sliced into $\frac{1}{4}$ -inch slices
- 4 Tablespoons of almond paste

DIRECTIONS

- Instead of joining the two puff pastries, keep them separate and roll into two squares.
- Spread one square with almond paste and layer the sliced pears.
- Follow the recipe above and bake both the Pear Tart and Apple Tart on separate sheet pans.

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