

MAPLE APPLE TARTS

INGREDIENTS

1 sheet puff pastry
1/2 teaspoon tsp ground cinnamon
2 tablespoons granulated sugar
3 medium Granny Smith apples
2 tablespoons unsalted butter, melted
2 tablespoons maple syrup

INSTRUCTIONS

Preheat oven to 400F. Line baking sheet with parchment paper or silpat. Thaw puff pastry, if frozen.

In a small bowl, mix cinnamon and sugar. In another small bowl, melt butter in microwave. Set both aside.

Peel, core and cut apples in half. Place one half, cut-side-down, on a cutting board. With a small, sharp knife, thinly slice the apple half into about 12 thin slices. Do not move or separate the slices. Repeat with the remaining 5 halves. Leave cut side down.

Place puff pastry on a cold surface (I use a stone cutting board). Cut into 6 rectangles and place on the baking sheet about 1 inch or so apart. Pick up one apple half without disturbing the slices. Place on a pastry rectangle and apply slight pressure on the diagonal to fan out the apple slices until they nearly fill the length of the pastry rectangle. Leave a border of 1/4-inch all the way around. Repeat with remaining rectangles of puff pastry and apple halves.

Sprinkle each tartlet with the cinnamon/sugar mixture. Drizzle with melted butter.

Bake 25 minutes, until the pastry is golden around the edges and the apples are softened. Drizzle each with 1 tsp. maple syrup. Serve warm or at room temperature.