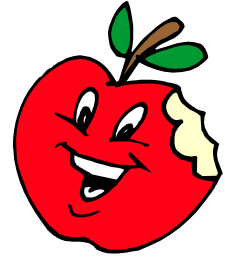


Puff Pastry Apple Tart

These tarts make a yummy after-school snack.



Ingredients

1 (14 oz) pkg puff pastry dough (2 sheets)

3-4 Granny Smith apples

$\frac{1}{2}$ cup apricot jam or apple jelly

$\frac{1}{2}$ cup sugar

Flour for dusting



Preparation

1. Preheat oven to 375°F.
2. Line 2 baking pans with parchment paper. Unfold pastry on a board dusted with flour.
3. With a rolling pin, roll the pastry to 16x18 inches. Cut each sheet of dough into 6 rectangles or with a large cookie cutter, cut into 3-4 inch circles and arrange them on the prepared pans.
4. With a fork, make holes on the surface of the dough, leaving a $\frac{1}{2}$ -inch border all around without any holes.
5. Peel and core the apples, and slice into very thin slices.
6. Put the apricot jam in a microwave-proof dish and heat for 20 seconds to bring to spreading consistency.
7. Brush the top of each piece of dough with apricot jam and arrange the apple slices slightly overlapping. Sprinkle sugar all over the apples and pastry edges.
8. Bake for 25-30 minutes until tops are richly browned and sides of the dough are puffed. Remove from the oven and brush some more apricot jam on top. Serve warm or at room temperature with sweetened whipped cream or a scoop of vanilla ice cream.

Makes 12 tarts



Tips

- To make rolling the dough easier for a younger child, first cut the dough into 6 pieces and then let the child roll out the dough into rectangles.
- Baked tarts freeze well. Just heat before serving.