

Apple Poptarts

Yield: 12 tarts

Tart Dough Ingredients:

4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, at room temperature
½ cup granulated sugar
¼ cup brown sugar, packed
1 large egg
¼ cup plus two tablespoons heavy cream
*1 egg mixed with 1 tablespoon water for egg wash

Apple Filling Ingredients:

4 ½ cups peeled and diced Granny Smith apples
½ cup brown sugar, packed
¼ granulated sugar
2 teaspoons cinnamon
1 tablespoon lemon juice

Tart Glaze Ingredients:

1 ½ cups confectioner's sugar, sifted
¼ teaspoon pure vanilla extract
¼ teaspoon cinnamon
1 – 2 tablespoons milk



Step 1:

To make the dough: Whisk together flour, baking powder, baking soda and salt in a large mixing bowl. Using a stand mixer, beat together the butter and both sugars until light and fluffy – about five minutes. Add the egg and cream and mix until combined, scraping down the sides of the bowl before adding half of the flour mixture. Stir the flour-butter mixture briefly until the flour just disappears. Add the rest of the flour and stir until just combined. Divide dough into two equal parts and roll out each part between two sheet of parchment paper until dough is roughly ¼ inch thick. Put dough onto a baking sheet pan and refrigerate for at least an hour or overnight.

Step 2:

To make the apple filling: Put chopped apples, brown sugar, white sugar, cinnamon and lemon juice in a medium-size pot and cook on medium high until apples become tender. Let cool and then place apple chunks only in a food processor and pulse. You want a consistency like jam so if you need to loosen the mixture a bit, add 1 tablespoon of the liquid at a time and pulse to see if it's the right amount. Let mixture cool in fridge for 30 minutes.

Step 3:

To assemble the tarts: Preheat oven to 350°F. Take dough from fridge and keeping it between the parchment paper, roll it out a little thinner. Peel back the top paper and using a rectangular cookie mold cut 12 bottoms (re-rolling scrap dough if necessary). Transfer the bottoms to a parchment-lined baking sheet pan and spoon filling in the center of each bottom (about 2 tablespoons of mixture). Roll out the other dough and after peeling back the paper, cut into 12 more rectangles. Brush the egg wash around the perimeter of the bottom pieces and place a top on each bottom using your fingers to press down and secure the top and bottom dough pieces together. Brush the remaining egg wash on top of each tart and place in the freezer for about 30 minutes before baking in a hot oven. Tarts should be golden brown in about 20 minutes – but be sure to flip the sheet pans around halfway through. Let tarts completely cool before drizzling glaze on. **To make glaze** mix all ingredients together (starting with one tablespoon) until smooth adding a teaspoon more milk if necessary to get the right consistency.