

# Apple Tarts

**Yield: 12 tarts**

## Ingredients:

1 sheet puff pastry (about 18" x 13"), thawed in refrigerator for a few hours before using

4 medium-size Granny Smith apples, peeled and sliced into ¼" slices

½ cup sugar, divided

1 tablespoon fresh lemon juice

4 tablespoons unsalted butter, cut into small cubes

(egg wash) 1 egg beaten with 1 tablespoon water

2 tablespoons apricot jam



- Step 1:** **Preheat oven to 375°F.** In a medium-sized bowl toss together lemon juice and ¼ cup sugar with the sliced apples.
- Step 2:** Roll out the pastry so that it's a little thinner than what you are starting with and carefully cut it into 12 equal pieces (squares). Lightly roll out each of the 12 squares and transfer them to a parchment-lined baking sheet pan.
- Step 3:** Using a paring knife, score each square with an inner square leaving a ½"-inch border around each pastry bottom. Line the inner square with apple slices. Dot each square of apples with butter cubes and sprinkle all the filled pastry squares with the remaining ¼ cup sugar.
- Step 4:** Brush around the perimeter of each square with the egg wash before placing the pan in the freezer for about 10 minutes before baking. Meanwhile in a small bowl heat the jam with 2 tablespoons of water in a microwave until bubbly. Stir well and pour mixture through a small strainer leaving a thick syrup without small pieces of fruit.
- Step 5:** Remove pastries from freezer and bake for 20-25 minutes or until the edges have puffed up and are golden brown. When pan is cool enough to touch, brush each pastry with the apricot syrup. Let pastries fully cool before serving.