

Puff Pastry Apple Tartlets

makes 4 tartlets

Ingredients

- 1 sheet of ready-made puff pastry, thawed
- 2 small/medium size Granny Smith apples, peeled, cut in half and cored
- 2 tablespoons unsalted butter, cut into small pieces
- 8 teaspoons sugar
- turbinado sugar {*sugar in the raw*} for sprinkling
- powder sugar for sprinkling before serving



Instructions

Preheat the oven to 400° F

1. Cut puff pastry sheet into 4 equal pieces and transfer them onto a baking sheet lined with parchment paper.
2. With a fork, prick the dough around the perimeter about a half inch in from the edges to make a rectangle borders. Randomly prick more holes with the fork inside the rectangle area. This will prevent the center area from rising up during baking. Repeat this step with the other 3 puff pastry sheets. Put the baking sheet in the refrigerator to keep the dough cold while preparing the apples.
3. Take one half of an apple and cut it into thin slices. Keep the sliced pieces together, set aside. Repeat this step with the other apple halves.
4. Take the chilled dough out from the refrigerator and carefully place one of the sliced halves in the center of a pastry sheet, fan the slices out to fill the pricked area of the dough. Repeat this step with the other apple halves.
5. Top the apple slices with butter pieces and sugar equally. Lastly, sprinkle raw sugar over each tartlet for texture.
6. Bake until apples are tender and pastry is golden, about 20-25 minutes.

To make them extra sweet and pretty, sprinkle powder sugar generously over the pastry before serving.