

Rose Apple Tart



1 box (two sheets) puff pastry (thawed enough to unfold without cracking)
6 small Granny Smith or Pippin Apples (any tart apple is good)
1 glass edged bowl about 4" in diameter
3 tablespoons granulated sugar
1 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
3 tablespoons butter
Pinch salt
Small cookie cutter (leaf shape is nice)

Preheat oven to 400 degrees

Line a jelly roll pan or baking sheet with parchment

Unfold puff pastry onto a cutting board
Using glass bowl cut four circles out of puff pastry (twisting the bowl on dough works great)

Place circles onto baking sheet

In a small bowl mix together the cinnamon, sugar and salt

Peel apples and cut in half removing core. Slice into 1/8 inch slices by hand or by using a mandoline slicer. Arrange apples onto pastry in a spiral design
Sprinkle with the cinnamon and sugar mixture. Dot each tart with butter

If you use both puff pastry sheets this makes 8 servings

NOTE: Smaller apples work well on this size tart

Place in preheated oven and bake for 20 minutes or until sugar is caramelized.

Serve warm