

Spiced Apple Tartlet with Honey and Sea Salt

Ingredients

1 sheet puff pastry, thawed	3 small Jazz or Pink Lady Apples
2 Tbsp white sugar	1 Tbsp unsalted butter, melted
½ tsp cinnamon	honey to taste
¼ tsp cardamom	Maldon sea salt to taste

Directions

Defrost pastry sheet according to package directions. Meanwhile combine sugar and spices; set aside. Preheat oven to 400 degrees. Peel, core and cut apples in half. Cut each half thinly into 8-12 slices. Do this with each half keeping slices in their own pile. Unfold the pastry and cut into 6 rectangles (using a fluted pastry cutter is extra pretty); place on a parchment lined baking sheet. With a fork, poke holes all over pastry. Layer the apple slices across the top of the pastry until they nearly fill the length of the rectangle, leaving a ¼-in border all around. Brush the apples with a bit of butter and sprinkle with 1 tsp of sugar mix. Bake for 22-24 minutes, until golden. Serve warm or room temp with a drizzle of honey and a sprinkle of salt. These can be held for 4 hours at room temp then reheated in a 350-oven just before serving.

cooking with care

Cooking with Care by Amy Sokol - www.cookingwithcare.com