

How to Make Apple Tartlets & Dumplings

Rustic Apple Tartlets

These impressive apple desserts truly are easier than pie. Use our professional pie crust mix for a perfect, flakey crust and you'll have your tartlets in the oven in less than ten minutes after peeling the apples.

Just pile apple slices in the center and fold over the edges. A quick brush of egg creates a burnished golden top.

At our class, we serve these warm with a drizzle of cinnamon or vanilla cream syrup and a scoop of ice cream. Our attendees love these.

This recipe makes six nice-sized tartlets four to five inches across.

2 cups pie crust mix
5 tablespoons water
3 small apples
1 tablespoon fresh lemon juice
1 teaspoon ground cinnamon
1/4 cup sugar
1 egg, lightly beaten
Turbinado sugar as needed for topping
Ice cream (optional)
Cream syrup (optional)

Preheat oven to 375 degrees

1. Lightly grease a baking sheet.
2. Mix the pie crust mix with the water until smooth. Roll out the pie crust and cut into six 6-inch circles.
3. Peel, core, and cut the apples into wedges. Place in a large bowl with the lemon juice and sprinkle with the cinnamon and 1/4 cup of the sugar and toss.
4. Place about 1/2 of an apple in the center of each crust circle. Leaving enough room on the edges to fold the dough over the apples. It's best to lay out all 6 circles and divide the apple pieces on the circles. If it's too hard to get the dough to stay, just remove some of the apples.
5. Brush some water on edge of each circle. Fold the edges over the filling, making pleats as you go. You may have extra apples, they are good to eat just like that as a snack or you can make more crust for more tartlets.
6. Brush the top of the pastries with the egg. Sprinkle each with some sugar.
7. Bake until the crusts are golden brown, about 20 minutes. Let cool for 5 minutes. Serve warm with cream syrup and ice cream.



Caramel Apple Dumplings

3 cups pie crust mix
7 1/2 tablespoons water
4 large apples, peeled, cored, and cut in half
1 cup brown sugar (2 tablespoons each)
1/4 cup butter (1/2 tablespoon each)
1 dash cinnamon on each
2 tablespoons milk
Turbinado sugar as needed for topping
Ice cream (optional)
Cream syrup (optional)

1. Mix the pie crust mix with the water until smooth.
2. Working with half the dough at a time, roll the dough into two 12 x 12-inch squares. Cut the dough into fourths so that you have eight 6 x 6-inch squares for eight dumplings.
3. Place a half apple cut side down in the center of each square. Sprinkle the 2 tablespoons of brown sugar over the apple halves. Sprinkle with just a touch of cinnamon. Place 1/2 tablespoon of butter on top of each.
4. Apply some water to all 4 edges of the square. Fold the corners of the pastry over each apple half bring the corners together to make a four-sided pyramid. Press the edges together and seal them so that the apple juice will not leak while cooking. If you like, you can decorate the tops of the dumplings with any leftover pieces of dough.
5. Brush the pastries with the milk and sprinkle with the optional turbinado sugar. Using a spatula, gently move the pastries to a greased or parchment-lined baking sheet. Bake for 30 to 40 minutes at 350 degrees or until the pastries are gently browned and apples are tender (test with a toothpick). Remove the pastries from the pan while they are still hot and before any sugar that might be in the pan sets.
6. To serve, drizzle syrup over the dumplings and serve with ice cream or whipped cream.

