

How to Make 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.

Ingredients

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

Directions

Preheat oven to 375 degrees

1. Lightly grease a baking sheet.
2. Mix the pie crust mix with the water until smooth.
3. Roll out the pie crust and cut into six 6-inch circles.
4. Peel, core, and cut the apples into wedges.
5. Place in a large bowl with the lemon juice and sprinkle with the cinnamon and 1/4 cup of the sugar and toss.
6. 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. If it's too hard to get the dough to stay, just remove some of the apples.
7. Brush egg mixture on edge of each circle.
8. 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.
9. Brush the dough with the egg.
10. Sprinkle each tart with some sugar.
11. Bake until the crusts are golden brown, about 20 minutes.
12. Let cool for 5 minutes.
13. Serve warm with cream syrup and ice cream.

