



This rustic tart is a take on traditional apple pie. With warm spices like nutmeg and cinnamon, and a layer of cream cheese, it is a fast and delicious dessert that will impress your guests. Serve warm with ice cream on top.

Apple Tart

Ingredients

2 sheets puff pastry sheets
4 apples, sliced
1/4 cup butter
1/4 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 beaten egg
1 teaspoon milk (for egg wash)

Ingredients - Cheese Filling

8 tablespoons cream cheese, softened
2 tablespoon sugar
2 tablespoon beaten egg yolk
2 teaspoons vanilla extract

Instructions

Preheat the oven to 400°F and spray and line the baking pan with parchment paper.

In a pan, combine the sliced apples, butter, brown sugar, cinnamon, and nutmeg. Cook on low heat until the sugar forms a caramel and the apples are softened (approximately 8 to 10 minutes). Cool completely. While the apples cool, prepare the cheese filling. In a mixing bowl, combine the cream cheese, sugar, egg yolk, and extract. Beat together until smooth and fluffy.

Roll out the first sheet of puff pastry and cut it to fit the size of the baking pan. Spread the cream cheese filling on top, leaving a 1" border all around. Slice the remaining puff pastry into equal strips and, while twisting them, make a border around the edges. Top with the fruit and caramel sauce. Brush the twisted edges with the egg wash.

Bake for 20 minutes or until the puff pastry is a golden brown colour. Makes two 7" x 10" pies, 6 slices each.