

Apple Tarte Tatin



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Recipe by: Laura Vitale

Serves 8

Prep Time: 7 minutes

Cook Time: 35 minutes

Ingredients

__ 5 Apples, peeled, cored, quartered and tossed in about 2 tbsp of lemon juice to keep them from turning brown

__ ½ cup of Granulated Sugar

__ ¼ cup of Brown Sugar

__ 6 Tbsp of Unsalted Butter

__ 1 tsp of Vanilla Extract

__ 1 Sheet of Puff Pastry, thawed

1) Preheat the oven to 400 degrees.

2) In a 10 oven proof non stick skillet, melt the butter and both sugars, let it cook over medium heat until its all bubbling and the sugar has melted and the mixture is a deep golden brown color.

3) Arrange the apples over the caramel. Cover the skillet with a lid, reduce the heat to medium-low and cook the apples for 12 to 15 minutes, add the vanilla and turn the heat off.

4) Roll the puff pastry out slightly on your counter, fit it on top of the apple mixture making sure to tuck in the over hanging edges. Make a few slits over the top of the pastry to allow steam to escape.

5) Place the skillet onto a baking sheet and pop it in the oven to bake for 20 to 25 minutes or until the crust is a beautiful golden brown color.

6) Allow it to cool for only 5 minutes, then invert onto a large platter.

Serve immediately!

