

## Apple Tart with Salted Caramel Glaze

Recipe adapted from *Smitten Kitchen*

- 1 package frozen puff pastry (preferably all-butter) defrosted
- 4 medium apples
- 2 Tb granulated sugar
- 2 Tb cold unsalted butter cut into small pieces
- ¼ cup granulated sugar
- 2 Tb unsalted butter
- ¼ tsp flaky sea salt
- 2 Tb heavy cream

Preheat oven to 400 degrees. Line a 10x15 baking sheet with parchment paper. On a lightly floured work surface, gently roll the puff pastry into a 10" x 15" rectangle, then transfer to the parchment paper. Peel the apples, cut them in half and remove the core from each half. Using a mandolin, cut the apples into 1/16" slices. Leave a ½ inch border around the edge and lay the slices in a rectangle, each overlapping the previous one. Continue laying the apple slices in overlapping, concentric rectangles until you have used all of the apples and the tart is covered. Sprinkle the apples with the 2 Tb of sugar and dot with the 2 Tb of butter cut into small pieces. Bake for 30 minutes.

About 20 minutes into the baking time, make the caramel glaze. Place the ¼ cup of granulated sugar in a small saucepan over medium-high heat. As soon as the sugar melts (~3 minutes), swirl the pan or stir until it darkens to a light brown. Remove the pan from the heat, add the butter and salt, and stir until the butter is melted and the sauce is combined. Add the cream, stir to combine, and return to the heat for 1 – 2 minutes.

Remove the tart from the oven and gently brush the whole thing (apples as well as the edge where the pastry is uncovered) with the glaze. Return to the oven for 5 – 7 minutes or until the glaze starts to bubble. Remove from the oven and let cool completely. Cut into 12 squares and serve.