Puff Pastry Apple Tarts with Almond & Cinnamon

Description

Fast, easy and delicious



Summary

Yield: 4
Prep Time: 30 minutes
Category: Desserts
Cuisine: American
Tags: Apple Cinnamon

Ingredients

- 1/4 cup sugar
- 1/4 tsps cinnamon
- 1 sheet frozen puff pastry, thawed
- 2 tbsps almond paste(from a can or a tube)
- 4 tsp sour cream
- 1 large Granny Smith Apple, peeled, cored, & cut into 12 wedges

Instructions

1. Position a rack in the center of the oven and preheat to 425o F.

2. Line a baking sheet with parchment. Combine the sugar and cinnamon in a small bowl. Unroll or unfold the puff pastry on a cutting board. Pinch any creases together and then smooth them out with your fingertips. Cut the pastry sheet into four equal squares with a pizza cutter or a sharp knife. Transfer the squares to the lined baking sheet.

3. Roll 1-1/2 teaspoons of almond paste into a small ball and flatten it slightly with the palm of your hand, placing it in the center of one puff pastry square. Drop 1 teaspoon of sour cream on top. Sprinkle 1/2 Tablespoon of the cinnamon sugar over the sour cream. Arrange four apple wedges in the center of the puff pastry, two leaning away from the center one way and two leaning the other way (see picture above). Sprinkle with another 1/2 Tablespoon of the cinnamon sugar. Repeat with the three remaining puff pastry squares and filling ingredients.

4. Fold the corners of the puff pastry over the apples until the tips are just touching but not overlapping and press the dough against the apples. By the dough not touching, this is what will give them their "blossoming" look. Bake until puffed and golden brown on the edges, 22 to 27 minutes. Let cool slightly. Any juices that leak onto the baking sheet will harden to a candy-like consistency, so break off and discard these bits before serving.