



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Paper-thin Cortland Apple Tart

serves 6

preheat oven 400°F

1 sheet of commercial puff pastry, 9x11

2 Cortland apples, paper-thin inch slices

1/3 cup sugar

Place the puff pastry on a parchment lined baking sheet, I use the parchment that the pastry comes wrapped in

Using the tines of a fork, prick the surface of the pastry at 1 inch intervals leaving 1/2 inch frame around the entire rectangle to act as a frame

Place the apple slices on the puff pastry, slightly over lapping.

Sprinkle with sugar

Bake for 25 minutes or until crust is well browned.

Serve warm or at room temperature.