

# APRICOT-APPLE TART

By: Simply Creative Chef Rob Scott

2 apples

¼ cup sugar

2 tbsp cold unsalted butter, small-diced

¼ cup apricot jelly or apricot jam, warmed

1 tbsp water

2 squares or 1 half sheet of puff pastry

- Preheat oven to 400F
- Line a sheet pan with parchment paper
- Place defrosted puff pastry on a sheet pan
- Peel apples and slice into ¼ inch thick slices
- Place slices on pastry diagonally down middle of tart until pastry is covered with apples
- Sprinkle with full ¼ cup sugar and dot with butter
- Mix apricot and water together and drizzle completely with apples
- Bake for 20 minutes or until pastry is browned
- Allow to cool
- Serve at room temperature but eat within one hour

Serves 4