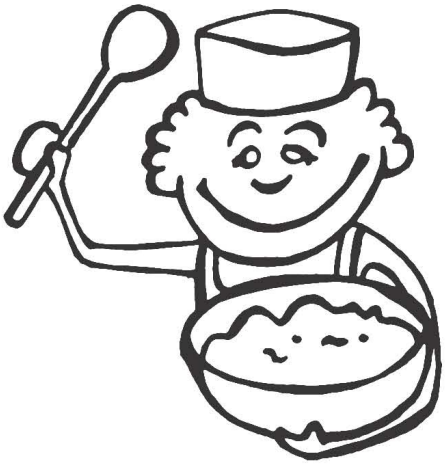

Sparkle Kitchen

“Apples in a Row” Tart

Ingredients

1 sheet puff pastry dough

¼ cup brown sugar

2 tablespoons butter, melted

2 apples

1 teaspoon cinnamon

Directions

Preheat your oven to 400 degrees.

Spread the thawed sheet of puff pastry out on a cutting board and go over it a few times with a rolling pin, just to get the wrinkles out. Transfer it to a parchment-lined baking sheet and brush the top with the melted butter. Then sprinkle half of the brown sugar on top.

Cut the apples into uniform, half-moon slices and layer them on the puff pastry in three rows, leaving a 1-inch border on all sides. (You might not use all of the second apple.)

Sprinkle the rest of the brown sugar and the cinnamon on top.

Bake the tart for 18-20 minutes or until the crust is golden brown.

Serve warm.

Enjoy!