



Thin Apple Tart “À La Minute”

Serves 4

Ingredients

5 green apples

4 disks of puff pastry, about 4.5 inches in diameter each

½ cup superfine sugar

1 cup melted butter

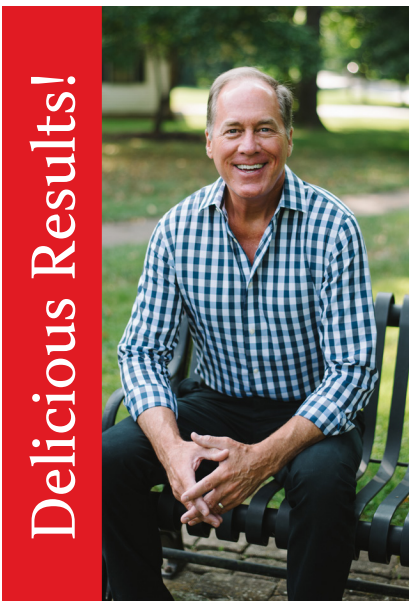
Preparation

- Peel and cut the apples in a half, remove the center and slice very thin.
- Distribute the sliced apples on the puff pastry circles.
- Brush the melted butter on the apples, and sprinkle the sugar on top.
- Bake in the oven for about 15 minutes at 400 degrees.

Nat's Notes

Quick, easy and wonderful!

Serve with a scoop of good vanilla ice cream.



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