

# **Caramel Apple Tarts**

adapted from Matt Lewis and Renato Poliafito

(published in Bon Appetit, May 2009)

*Makes 6- 4 1/2 inch tarts or one 10 inch tart*

## **the Crust**

1/2 cup (1 stick) unsalted butter, cold

1/4 cup sugar

1 large egg

1 1/2 cups all purpose flour

1/4 teaspoon salt

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In a food processor, mix the flour, sugar, and salt. Cut the butter into 1/2 inch cubes and drop into the running processor. Pulse until butter is slightly smaller than a pea. Add egg and pulse again until mixed. Dough should cling to itself when pressed together, but still be fairly dry. If it needs a little more moisture, drizzle in 1-2 T ice water while machine is running. Do not over-process. Remove dough from food processor, form a disc, wrap in plastic wrap and refrigerate at least one hour.

Divide dough into six equal pieces. Roll into a round. Firmly press dough into tart pans and trim edge. Pierce base of each thoroughly with fork. Put trays on a baking sheet. Freeze for 30 minutes. (Do not make my mistake and try to pierce dough after freezing- it's not easy) Preheat oven to 375 degrees. Bake crusts until golden brown, approximately 25 minutes. (Keep an eye on them. They may cook faster or slower depending on the thickness of the dough and your oven). Cool on a rack completely before assembling. (Can be made 1 day ahead. Cool completely then store in an air tight container at room temperature).

## **the Caramel**

see recipe at [Edible Gifts! Chocolate and Caramel Sauces](#)

## **the Crumb Topping:**

6 Tablespoons packed dark brown sugar

1/4 teaspoon salt

1/2 cup pecans, toasted and chopped

3 Tablespoons unsalted butter, chilled and cut into 1/2 inch cubes

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Blend flour, butter, and salt. Cut in butter with a pastry cutter or fork until it is in tiny flour/sugar covered clumps. Mix in the pecans. (Can be made ahead and refrigerated).

**the Filling:**

1/3 cup (packed) golden brown sugar

1/2 teaspoon cornstarch

2 Tablespoons (1/4 stick) unsalted butter

2 pounds Granny Smith apples, peeled, cored, cut into 3/4-inch pieces (or half Granny Smith, half Golden Delicious)

1 teaspoon vanilla extract

1 teaspoon whiskey

3/4 teaspoon ground cinnamon

Whisk brown sugar, cinnamon, and cornstarch in a small bowl and set aside. Saute apples in butter until they begin to soften. Add sugar/ cornstarch mix and continue cooking until bubbly. Add vanilla and whiskey. Cook until liquid begins to thicken. Remove from heat. Set aside, cover, and cool.

**the Assembly**

Spoon 1-2 Tablespoons of caramel sauce over the base of each tart shell. Divide the apple mixture into each tart, leaving most of the liquid behind. Top with the crumb topping. Bake at 375 degrees for 25-30 minutes until the juices are bubbling up and the topping is beginning to brown. Cool on a rack 5 minutes. Gently remove from tart pans. Cool 10 more minutes on the rack. Serve with ice cream and a drizzle of caramel. Yum!

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