



baking WITH THE saints

French Apple Tart

Throughout Sacred Scripture, food and drink are used to teach us about community, hospitality, and celebration. Food is part of our everyday life, and God takes what is ordinary and makes it extraordinary. Just as shared meals can bring people together, sharing the experience of preparing a dish can be an occasion of extraordinary grace and beauty. We hope that this time spent working together teaches you something new about cooking and something new about Saint Thérèse of Lisieux!





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French Apple Tart

Preparation:

1. Label your baking sheet so it can be distinguished from the others.
2. Place a sheet of parchment paper on both your baking sheets.
3. Wash hands and put on apron.
4. Preheat the oven to 400° F.

Instructions

1. Cut the thawed pastry into four equal squares leaving a total of 8 squares, then lightly score each square with a ½ inch border. Prick inside the border with a fork several times and lay pastry squares on the baking sheet lined.
2. Peel, core and halve apples, then cut into thin slices.
3. Spread applesauce equally over the inner squares of the pastry squares.
4. Starting on one end, arrange apples over the applesauce in a side by side, slightly overlapping the pieces in the middle.
5. Sprinkle sugar over the apple and brush the pastry border with the beaten egg.
6. Bake the tarts in the oven for 15 minutes or until the pastry is golden and apples have softened.
7. Place the jam in a small saucepan over low heat with 2 tablespoons of water. Warm gently.
8. Drizzle the jam glaze over the warm tarts.
9. Set aside to cool.

Ingredients:

- 2 sheets frozen Puff Pastry, thawed
- ½ cup Cinnamon Applesauce
- 3 Gala Apples
- 2 Tablespoons Turbinado Sugar
- 1 Egg
- ¼ cup Apricot Jam
- 2 Tablespoons Water

Cooking Utensils:

- 2 baking sheets
- Parchment paper
- Knife
- Fork
- Spoon
- ¼ measuring cup
- ½ measuring cup
- 1 tablespoon
- Small bowl
- Basting brush
- Cutting board
- Peeler

**Stick around to enjoy a tart now,
then take the rest home!
Save the date for the next event...**

