

Apple Tart

1 sheet frozen puff pastry, thawed according to package directions
6 Granny Smith apples, peeled and sliced
3 tablespoons granulated sugar
1/2 teaspoon ground cinnamon
2 tablespoons apricot preserves

Preheat the oven to 400 degrees.

Unroll the puff pastry onto a flat surface and roll out into an 11x15-inch rectangle. Arrange the apple slices on top of the puff pastry, slightly overlapping the apples to form decorative rows.

Sprinkle the sugar over the apples and the sprinkle the cinnamon over top.

Bake for 30 to 40 minutes, until the tart is brown and the apples are tender.

Warm the apricot preserves in the microwave for 20 seconds on HIGH power. Brush the warm preserves over the apples to create a nice shine.

Cut the tart into 8 squares and serve warm or room temperature.

Serves 8