



## **Honey Crisp Tarte Tatin**

### **Ingredients:**

#### ***Shortbread***

Butter, Unsalted	10oz
Sugar	5oz
Eggs	2oz
Vanilla	½ t
Pastry Flour	15oz
Salt	½ t

#### ***Tarte Tatin***

Butter, Unsalted	3oz
Sugar	3oz
Cognac	1oz
Honey Crisp Apples	4each

## **Method:**

### ***Shortbread***

- In an electric mixer with a paddle, cream butter and sugar
- Slowly add egg and vanilla, scraping bowl 2-3 times
- Temper the hot milk with the egg mixture.
- Add dry ingredients, mix until incorporated
- Press flat on parchment and chill
- Roll out to ¼" thick, cut out round just larger than pan

### ***Tarte Tatin***

- Quarter and core apples, set aside
- Generously coat 5" cast iron skillet with butter, including sides
- Add sugar to pan, covering all butter as well as possible
- Arrange quartered apples to completely fill pan, may take more or less depending on size
- Heat pan over med-high heat until sugar and apple juices are a golden caramel color
- Pour cognac over apples, watch for flame
- Remove from heat, top with shortbread, tucking sides into pan
- Place entire pan in a preheated 425°F oven. Bake for 15-20 minutes or until golden brown
- While still hot, loosen edges of tart, and flip onto a ceramic plate.
- Top with vanilla gelato