

Tarte Tatin

Yield: 10 servings

- 6 ounces butter, sliced
- 14 ounces sugar
- 4 pounds apples, peeled, cored, and halved
- 1 puff pastry sheet
- whipped cream

1. Place butter slices on the bottom of a heavy skillet. Sprinkle with sugar. Arrange the apples tightly packed on top of the sugar.
2. Heat the apples on top of the stove until sugar caramelizes and turns a dark golden color. Let cool a bit.
3. Cover apples with a circle of puff pastry 1/4-inch thick and chilled. Tuck in the edge.
4. Bake in a 375° oven for 20 to 25 minutes. The pastry should be crisp.
5. Serve warm with whipped cream.