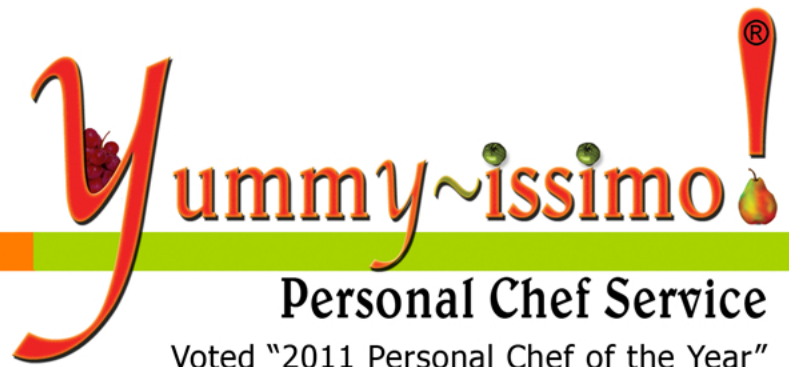


Apple & Cream Cheese Country Tart



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

All the best things in life ~ puff pastry, fresh apples and cream cheese

Serves 12

4 large apples, peeled,
cored, diced

1/3c frozen apple juice
concentrate, thawed

2t apple pie spice

1/2c sugar, divided use

4oz cream cheese, room
temperature

1 large egg

1 puff pastry sheet,
thawed

1/2c brown sugar

2T butter, room
temperature

1/2c pecans, chopped

2t apple pie spice

Combine apples, thawed apple juice concentrate, apple pie spice and half of the sugar in small saucepan. Bring to boil over medium~high heat. Reduce heat, cover and simmer 10 minutes or until most of the liquid is absorbed. Cool to room temperature.

Beat remaining sugar and cream cheese with electric mixer until well blended. Add egg and beat until incorporated.

Preheat oven to 400. Stretch puff pastry out and fold edges over to form 1" crust all the way around. Spread apple mixture over bottom of puff pastry and top with cream cheese mixture. Spread cream cheese mixture out but don't worry if it doesn't cover all of the apple mixture.

Mix together brown sugar, butter, pecans and apple pie spice into crumbly mixture. Sprinkle over cream apples and cream cheese.

Bake 25~30 minutes or until puff pastry is golden brown and apple filling is hot and bubbly. Cut into squares and serve hot, warm or room temperature.

Serving tip: this is great with Graeter's Cinnamon Ice Cream!

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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