

MINI APPLE TARTS WITH CABOT CRACKER CUTS

FILLING INGREDIENTS

- 1 Granny Smith Gala or apple of your choice, quartered and sliced
- 1 can of your Favorite Citizen Cider
- 1 Tbsp of Cabot Salted Butter or Unsalted Butter
- 4 Cabot Cracker Cut slices Seriously Sharp or Extra Sharp
- Vermont maple syrup, to taste

CRUST INGREDIENTS (Or use store-bought pie crust)

- 1/3 to 1/2 sticks Cabot Salted Butter or Unsalted Butter, cold
- 3 cups King Arthur Flour
- 1 Tbsp Sugar
- 1 to 2 cups Ice cold water

1. **PREHEAT** oven to 350°F.
2. **COMBINE** butter, flour and sugar together in food processor. Pulse until chunks of butter are approximately pea sized.
3. **SLOWLY** add the ice cold water until it forms into a dough. Remove dough from the processor, lightly flour and form into ball. Cut the ball in half and roll out dough to j thickness. Cut the dough a little larger than the tart pans you are using and gently line the pans with the dough.
4. **BAKE** in the oven for 10 to 15 or until crusts are light golden brown.
5. **MELT** the Cabot butter over medium heat in a cast-iron skillet or sauté pan until melted and bubbling. Add sliced apples and sauté for a few minutes or until they just start to soften. Add a couple splashes of the Citizen Cider and sauté for another few seconds. Turn off heat and drizzle maple syrup over the apples and stir.
6. **PLACE** the cooked apple mixture into the prepared mini tart crusts and top each with a cracker cut slice.
7. **BAKE** in the oven for a minute or two or until the cheese is nice and melted. Remove from the oven and enjoy!

ADDITIONAL INFORMATION

Ingredients

[• 1 can of your Favorite Citizen Cider](#), [• 1 Granny Smith Gala or apple of your choice, quartered and sliced](#), [• 1 Tbsp of Cabot Salted Butter or Unsalted Butter](#), [• 1 Tbsp Sugar](#), [• 15 to 1s sticks Cabot Salted Butter or Unsalted Butter, cold](#), [• 3 cups King Arthur Flour](#), [• 4 Cabot Cracker Cut slices Seriously Sharp or Extra Sharp](#), [• Vermont maple syrup, to taste](#), [• j to S cup Ice cold water](#), [CRUST INGREDIENTS \(Or use store-bought pie crust\)](#), [FILLING INGREDIENTS](#)

Course

[Desserts](#)

Cuisine

[American](#), [Seasonal Fall](#)

Serving Size

4

Category

[Vegetarian](#)