

Apple Tarte Tatin Recipe

Crisp puff pastry, buttery caramelized apples, and a perfect golden finish

Serves: 4

Time: 15 minutes prep, 30 minutes bake

Ingredients:

- 1 sheet puff pastry, thawed if frozen
 - 2 Honeycrisp or Granny Smith apples, peeled, cored, and thinly sliced
 - 3 tablespoons unsalted butter, softened
 - 3 tablespoons white sugar
 - Ice cream, for serving
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Instructions:

1. Preheat the Oven

Preheat your **Dacor wall oven** to 375°F using convection bake. This setting ensures even browning across the tart's surface and base.

2. Prepare the Skillet

In a small oven-safe skillet (8 or 9 inches), spread softened butter evenly across the bottom. Sprinkle sugar on top of the butter in an even layer.

3. Layer the Apples

Arrange the apple slices in overlapping circles across the sugar and butter. Take your time—it's worth the presentation.

4. Top with Puff Pastry

Roll out your puff pastry slightly to match the size of the skillet. Place it over the apples, tucking the edges down around the fruit to form a snug crust.

5. Bake

Transfer the skillet to the preheated **Dacor oven** and bake for 30 to 35 minutes, or until the pastry is puffed and golden brown.

6. Invert and Serve

Let the tart rest for 5 minutes. Then carefully place a serving plate over the skillet and invert. The apples should release easily thanks to the caramelization and even baking. Slice and serve warm with a scoop of vanilla ice cream.