

# THE CULINARY

## Playground



### Apple PopTarts

*Makes 3*

#### Pie Crust

2 apples, peeled and chopped fine  
1/4 cup water (more if needed)  
1/2 T butter  
1 t cinnamon  
1/8 t cloves  
Pinch nutmeg  
Pinch ginger

#### Glaze

1/2 cup powdered sugar  
1/4 t apple pie spice  
Pinch salt  
1 T apple cider  
1/8 t lemon juice

Preheat oven 425 degrees

Unroll the pie crusts, place on a lightly floured work surface, and roll the crusts slightly with a rolling pin to square the edges. Cut each crust into 8 equal-sized rectangles.

In a saute pan, melt butter then add apples and spices and cook for 4 minutes until apples start to soften. Add 1/4 cup of water and continue stirring and cooking until apples are soft, add more water (a teaspoon at a time) as needed to keep the mixture moist and prevent sticking. Let apple mixture cool, then spread out on pastry square to within 1/4 inch of the edge of the square. Top each with another pastry square, and use a fork to crimp the squares together, sealing in the fruit. Use a knife to trim the pastries, if desired.

Move the filled pastries onto a baking sheet that's lined with parchment paper.

Bake in the preheated oven until the edges are lightly golden brown, about 7 minutes. Allow to cool on the baking sheets.

For the Glaze; whisk powdered sugar, spice and salt in a bowl. Stir in cider and lemon juice. Consistency should be smooth and slightly runny, a little looser than honey. Drizzle glaze on cooled tarts with frosting and sprinkle with colored sugar if desired.