

INGREDIENTS

MAKES 12 TARTS

STREUSEL

- 3/4 CUP** all-purpose flour
- 1/3 CUP** sugar
- 1/3 CUP** packed brown sugar
- 3/4 TEASPOON** vanilla extract
- 3/4 TEASPOON** ground cinnamon
- 1/2 TEASPOON** salt
- 3/4 CUP** cold unsalted butter, cut into cubes

APPLE FILLING

- 4** large apples
- 2 TABLESPOONS** unsalted butter
- 1 1/2 TEASPOONS** ground cinnamon
- 1/4 TEASPOON** ground nutmeg
- 1/3 CUP** sugar
- 5 TABLESPOONS** water, divided
- 2 TABLESPOONS** cornstarch

CARAMEL CREAM

- 1 CUP** sugar
- 1/4 CUP** water
- 6 TABLESPOONS** salted butter, cut into cubes
- 1/2 CUP** heavy cream
- 1 TEASPOON** sea salt

APPLE TARTS

- 6** (3-inch) vanilla tart shells
- Holiday sprinkles

DISNEY EATS

COOKING UP THE MAGIC

HOLIDAY APPLE TART

Tomorrowland Skyline Terrace | Disneyland Park

DIRECTIONS

FOR STREUSEL:

1. Combine flour, sugar, brown sugar, vanilla extract, ground cinnamon, and salt in medium bowl.
2. Add cubed butter and use a pastry blender or two knives to cut butter into flour mixture until it resembles coarse sand.
3. Set aside until ready to assemble tarts.

FOR APPLE FILLING:

1. Peel, core, and chop apples into 1/2-inch cubes.
2. Melt butter in medium saucepan over medium heat. Add cinnamon, nutmeg, sugar, 3 tablespoons of water, and chopped apples. Cook, stirring occasionally for 4-6 minutes, until apple begin to soften.
3. Combine cornstarch and remaining 2 tablespoons water in a small bowl. Add to apple mixture and cook until liquid begins to boil.
4. Boil for one minute, then remove from heat. Set aside to cool completely before assembling tarts.

FOR CARAMEL CREAM:

1. Combine sugar and water in small saucepan. Heat over medium heat, swirling pan, but not stirring, occasionally until sugar is melted and is a light amber color.

FOR CARAMEL CREAM (Cont.):

2. Carefully whisk in butter, one cube at a time. Remove pan from heat and slowly stir in heavy cream, whisking constantly until fully incorporated.
3. Add salt and set aside to cool to room temperature.

FOR HOLIDAY APPLE TARTS:

1. Preheat oven to 350°F. Place tart shells on a baking sheet.
2. Spoon 1 tablespoon caramel cream into each tart shell. Add 1/4 cup cooled apple filling to each tart.
3. Top with streusel, covering the top of the apples.
4. Bake for 20-25 minutes, until topping is golden brown.
5. Top with holiday sprinkles before serving.

Cook's Notes:

Tart shells are available at many specialty grocery stores. You can also use your favorite homemade pie dough. Cut dough into 3 1/2-inch circles and place in the bottom of muffin tins. Bake at 400°F for 10 minutes. Remove from oven, fill, and bake as directed in recipe.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.