



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Apples

Apfelstrudel Inspired Tart

Ingredients:

For the apple filling:

4 large apples, roughly chopped

¼ cup golden raisins

¼ cup dark raisins

1½ cups granulated sugar

½ cup chopped nuts

¼ cup dark rum

1 ½ cups fine bread crumbs

½ cup butter, melted and cooled

½ cup brown sugar

1 tsp vanilla

2 tsp cinnamon

1 store bought puff pastry sheet

Directions:

Place the puff pastry sheet on a greased baking sheet and let it sit in a warm place in your kitchen so it can come to room temperature and puff slightly. In a ziplock bag combine the gold and dark raisins with the rum. Let the raisins soak for 30 minutes. In a mixing bowl, combine the apples, granulated sugar, and rum soaked raisins. Let sit. Now that the puff pastry is easy to handle, spread it with your hands as close as you can to the edges of the baking sheet without tearing it. With a fork, prick several holes all over the puff pastry. This will keep the puff pastry from rising too much during the baking process. Again, place in a warm place.

In a separate bowl, whisk together the bread crumbs, melted butter, vanilla, brown sugar, chopped nuts, and cinnamon. The bread crumbs will remain crumbly. Spread two thirds of the bread crumb mixture evenly over the puff pastry sheet. Spread the apple mixture over the puff pastry. Sprinkle with the remaining bread crumb mixture. Bake for 20-25 minutes. Let cool for 10 minutes before slicing.