



**RECIPE OF THE MONTH
NOVEMBER 2018**



HONEYCRISP APPLE TART

A favorite apple of Wine Lovers, Honeycrisps are ultra-crisp and juicy with a honey sweet and tart flavor. They are delicious to eat by themselves and the perfect apple for this simple fall tart. Pair with a glass of Casanel Vineyards Pinot Gris.

RECIPE

5 T unsalted butter
1 sheet puff pastry dough, thawed
3 cups apples, sliced very thinly
2 T sugar
2 tsp cinnamon
1 cup caramel sauce

- Preheat oven to 375°.
- Melt 4 T butter in saucepan over low heat and set aside. Grease baking sheet with remaining butter.
- On floured surface, unroll dough. Cut into 6 equal squares and place on baking sheet.
- Cover each square with apple slices, overlapping to cover all but pastry edges.
- Use a basting brush to paint apples with melted butter. Sprinkle each square with sugar and cinnamon.
- Place in oven and bake 20 to 25 minutes, or until pastry is golden and apples tender.
- Serve with drizzle of warm caramel sauce and scoop of vanilla ice cream.