

Apple Streusel Tartlets



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
caramel sauce



The best pie apples are Granny Smith, Gravenstein, Pippin, and Northern Spy. McIntosh taste good fresh but become mushy when baked. If you prefer to cook with McIntosh, cut them into thicker slices.

SHOPPING LIST

- apples • tartlet shells
- half-and-half

ON HAND

- sugar • cinnamon
- flour • margarine

INGREDIENTS

- 3 cups chopped, peeled tart apples (about 3 medium)
- 1 1/4 cups sugar, divided
- 1 teaspoon cinnamon
- 6 unbaked tartlet shells
- 1/2 cup half-and-half
- 3/4 cup flour
- 1/3 cup margarine

SERVES 6

COOKIN' *Express*

- To keep the streusel topping crumbly, make sure the margarine is chilled before cutting into the flour.
- If you're in a hurry, use canned pie filling—either apple or peach—and frozen tartlet shells.

Make Ahead

Prepare tartlets up to 8 hours ahead. Refrigerate, covered with plastic wrap, until ready to use. Reheat slowly before serving.

♦ VARIATION

For a delicious summertime tartlet, replace the apples with fresh peaches.

1 Preheat oven to 350°F. Combine apple slices, 3/4 cup sugar and cinnamon in a bowl; toss until coated.



2 Spoon apple mixture into tartlet shells. Drizzle half-and-half over apples.

3 Mix flour and remaining sugar in a small bowl. Cut in margarine, using a pastry blender or 2 knives, until crumbly.



4 Sprinkle flour mixture over apples. Bake for 30 minutes or until topping and shells are golden brown and apples are tender when pierced with a fork.