

White Plum and Apple Tart

By Camine Pappas, August 2013



Ingredients:

- 1 sheet of puffed pastry (one square) thawed
- 4 ripe white plums, sliced (no need to peel)
- 2 fuji apples, peeled and diced
- 3 T sugar
- ½ t cinnamon
- ¼ t allspice
- A touch of salt
- ½ t vanilla extract

Preheat oven to 425 degrees.

Put pastry on baking parchment paper lined baking sheet dusted with flour. With a knife, trace around the perimeter of the square, about ½ inch inside the edge, and cut without going through the pastry. Place in freezer while you assemble fruit. About 10 minutes. Toss fruit and other ingredients together. Place in the middle of the puff pastry, arrange as needed and bake for 15 to 20 minutes until golden brown.

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