

# Cooking Corner

Tips To Help You

## Traditional All-American Dessert Warms Up Your Winter

(NAPSA)—There are few traditions as timeless—and delicious—as sitting down with family for a festive dessert after dinner.

Keep the tradition alive when you create an elegant and simple version of an all-American favorite, and bake individual, free-formed Apple Rustic Tarts for your guests.

Since more than 80 percent of those recently surveyed eat dessert once or twice a week\*, delectable treats are essential after a satisfying sit-down dinner. Dairy Management Inc., on behalf of the American Butter Institute, has paired with pastry chef Nancy Silverton this season to create an easy delight to please every palate. (\*Bon Appetit 2000)

Granny Smith apple slices and applesauce are nestled inside a mouth-watering butter crust with a deliciously sweet streusel topping, creating a scrumptious treat that is so simple to make. Effortless desserts like Apple Rustic Tarts allow you to spend less time in the kitchen and more time making memories.

“Individual apple tarts capture the taste of the season, but achieving a flaky crust can be a challenge. The secret is to use chilled butter,” said Nancy Silverton, pastry chef and co-owner of 2001 James Beard best restaurant winner, Campanile in Los Angeles. “While mixing the dough, the chilled butter does not completely dissolve with the other ingredients, leaving butter morsels throughout. When the tarts are baked, these morsels melt, creating an especially light and flaky crust.”

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### Apple Rustic Tarts Serves 8

*Recipe courtesy of  
Pastry Chef Nancy Silverton  
Campanile, Los Angeles*

#### **Streusel (yields 3 cups):**

- 1 cup unbleached all-purpose flour
- 1 cup granulated sugar
- 2 sticks (8 ounces) unsalted butter, cut into small pieces and frozen

**In a food processor fitted with a steel blade or by hand with pastry cutter, combine ingredients into a coarse meal. Set aside.**

#### **Tart Filling:**

- 8 Granny Smith apples (2 pounds), cored, peeled and cut into ½ inch cubes, about 4 cups
- ½ cup unsweetened applesauce

#### **Rustic pie dough:**

- 2 cups unbleached all-purpose flour, plus extra for dusting
- ¼ cup granulated sugar
- 2 sticks (8 ounces) unsalted butter, chilled, cut into small pieces
- 1 tablespoon pure vanilla extract
- 2 tablespoons water

**To prepare dough:** In a food processor fitted with the steel blade or by hand with a pastry cutter, combine ingredients in a bowl until mixture just comes together. Turn dough out onto a lightly floured surface. Gather into a ball, wrap in plastic wrap and chill until firm, at least 2 hours.

**To assemble tarts:** Line a baking sheet with parchment paper. Lightly dust a work surface and rolling pin with flour. Roll chilled dough to about ⅛-inch thickness; cut into eight 5-inch circles. Gather scraps together and reroll dough if necessary. Spoon 1 tablespoon applesauce onto each circle. Mound ⅓ cup apples over applesauce.

Taking opposite sides of the dough of each pie, gently stretch each side up and over the filling, pressing dough together at the center. Continue to work around the pie, repeating this process with other sections, ensuring that dough will not unfold and open during the baking process.

Preheat oven to 375°F. Place pies at least 2 inches apart on baking sheets. Mound ⅓ cup streusel on top of each pie.

Bake until the crust is golden brown, about 30 minutes. Rustic Tarts should be served warm.