



Cinnamon Almond Tart

Ingredients

- 1 sheet frozen puff pastry, (8 ounces), thawed
- 1 cup Love'n Bake™ Cinnamon "Schmear" Filling
- 2 apples, peeled and thinly sliced
- 1 tablespoon butter
- 1 tablespoon granulated sugar

Preparation

1. Place the sheet of puff pastry on a greased or parchment-lined baking sheet.
2. Spread the pastry with the "Schmear" Cinnamon Filling leaving a 1/2-inch border on each side. Arrange the apple slices on the pastry slightly overlapping in parallel rows. Dot the apples with pieces of butter and sprinkle with the sugar.
3. Bake in a preheated 400°F oven until the pastry is puffed and golden on the edges and the apples are lightly browned, about 20 to 25 minutes. Serve warm