

SWEET POTATO SAVORY CAKE



SERVES

4



METHOD

BAKE



MINUTES

45



DIFFICULTY

2/10



On a floured countertop, roll out your dough into a 10 x 15 inch rectangle. Cut the dough into 4 x 4½" circles.

Arrange the dough into the tart molds and prick the dough with a fork. Set aside and let rest. Clean and core apples, cut them into unpeeled, thin slices.

Use the scraps and uneven slices to make applesauce

- Place in a pot with a little water and heat under medium.

Mix occasionally until soft and hand blend and set aside when finished.

Makes 4 Tarts

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Ingredients

- Puff Pastry
- 3 Organic Apples
- Salted Butter
- Raw Sugar (turbinado)
- Apple Sauce

Spread a thin layer of sauce on the puff pastry and arrange apple slices on top. Add a few small pieces of butter and sprinkle brown sugar on top.

Bake for 10-15 minutes at 400°F. Lower temp to 350°F and bake for an additional 15 minutes.

Peel from the Bio Food Pack baking molds and serve with a scoop of vanilla ice cream on top.

ENJOY!

