



Apple Butter Pop-Tarts

Shortcrust dough:

3 cups all purpose flour

3 T sugar

6oz (12 T) unsalted butter, chilled and cubed

2 large eggs, lightly beaten

$\frac{3}{4}$ -1 cup apple butter (homemade recipe follows)

1 egg + 1T water, beaten

Raw or coarse sugar for sprinkling

Blend flour, sugar and butter in a food processor until it resembles coarse sand. Pulse in beaten eggs until dough just comes together. Add water if needed. Wrap in plastic wrap and chill at least 1 hour or overnight.

Preheat oven to 375F.

Remove chilled dough and roll on a well floured board till $\frac{1}{4}$ " thick. Using a 3" inch cutter cut shapes and set aside. Reroll and cut dough as needed.

Assemble pop-tarts by spreading 2tsp of apple butter in the center of each square, brush the edges with water and place a second square on top. Gently press edges to seal and crimp with a fork. Place on a lined baking sheet and brush with beaten egg wash and sprinkle with raw sugar. Can be made ahead to this point and frozen to be baked later on.

Bake for approximately 15-20 minutes or until the edges and tops turn golden brown. Best while warm. Makes approx 15-20.

Caramel Spice Apple Butter

12 cups unsweetened applesauce (storebought or homemade- fuji or gala apples are best)

4 cups sugar

2 tsp cinnamon

1/2 tsp ground cloves

½ tsp fresh grated ginger

2 T lemon juice

Combine all ingredients in a large stockpot or slow cooker except 2 cups of sugar, stir well. Melt remaining 2 cups of sugar in a saucepan until deep amber. Carefully pour caramel into the applesauce, it will sputter and boil up and harden. Gently stir into the apple mixture. Simmer apple butter uncovered for at least 1-2 hours, stirring to prevent sticking (slow cooker may take 8+ hours on high). Apple butter is ready when thickened and a spoonful placed on a chilled plate does not leave a watery ring.

Can be kept fresh in the fridge or canned in a water bath for 10 minutes. Use within a 2-3 weeks of opening. Makes approx 8 half-pint jars.