



## **Apple Cranberry Tarte Tatin Cups + French Vanille Crème + Vanille Cinnamon Café au Lait**

By Erin Fletter

**Prep Time 23 / Cook Time 23 / Serves 4 - 6**

### **Shopping List**

FRESH AND FROZEN

3 apples

1/3 C fresh cranberries

1 15-oz puff pastry pkg OR 1 15-oz ready-to-bake pie crust pkg **\*\*(see allergy subs below)\*\***

DAIRY

3/4 C cream cheese **\*\*(see allergy subs below)\*\***

4 C milk **\*\*(see allergy subs below)\*\***

1 T butter or vegetable oil to grease pan **\*\*(see allergy subs below)\*\***

PANTRY

2/3 C brown sugar + more for sprinkling

2 tsp cornstarch

1/2 tsp salt

1 T + 1 tsp pure vanilla extract **\*\*(see allergy subs below)\*\***

2 tsp granulated sugar or honey

1 T ground cinnamon

HAVE ON HAND

paper cupcake liners

## Fun-Da-Mentals Kitchen Skills

**chop:** to cut something into small, rough pieces using a blade.

**roll:** to use a rolling pin to flatten dough; use your hands to form a roll or ball shape; or move a round food, like a grape or a meatball, through another food, like sugar or breadcrumbs, to coat it.

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

**shape:** to form food into a specific shape by hand or with a cutting tool—examples are cutting cookie dough into shapes with cookie cutters, forming bread dough into a roll or crescent shape, and rolling ground meat into a meatball.

**fill:** to add food to a wrapper, like pasta, rice paper, tortilla, or wonton, before folding or rolling it up (e.g., dumpling, spring roll, and taco); or to add food, like jelly or pastry cream, inside the cavity of another food (e.g., eclair and jelly donut).

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

**pour:** to cause liquid, granules, or powder to stream from one container into another.

**simmer:** to cook a food gently, usually in a liquid, until softened.

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

**dissolve:** to stir an ingredient, like sugar, into another ingredient, like water, until they become one substance; or to melt or liquefy a solid food, such as butter, chocolate, or sugar.

## Equipment

- Oven
- Muffin pan
- Paper cupcake liners
- Mixing bowls
- Dry measuring cups
- Measuring spoons
- Cutting board
- Kid-safe knife
- Wooden spoon

- Whisk
- Round cookie cutter or jar lid
- Small mixing bowl
- Saucepan
- Pitcher
- Liquid measuring cup

## Ingredients

### Apple Cranberry Tarte Tatin Cups

- 1 puff pastry sheet OR 1 ready-to-bake pie crust **\*\***(for CELIAC/GLUTEN/DAIRY ALLERGY sub gluten-free/vegan puff pastry sheet OR ready-to-bake pie crust)**\*\***
- 1 T butter or vegetable oil to grease pan **\*\***(for DAIRY ALLERGY use vegetable or nut-free/soy-free oil)**\*\***
- Pie filling:
- 3 apples
- 1/3 C fresh cranberries
- 1/3 C brown sugar + more if sprinkling on top
- 2 tsp cornstarch
- 1/4 C cream cheese, room temperature **\*\***(for DAIRY ALLERGY: Omit for child with allergy OR sub 1/4 C dairy-free/nut-free cream cheese)**\*\***
- 1/2 tsp salt

### French Vanille Crème

- 1/2 C cream cheese, room temperature **\*\***(for DAIRY ALLERGY: Omit for child with allergy OR sub 1/2 C dairy-free/nut-free cream cheese)
- 1 tsp pure vanilla extract **\*\***(for CELIAC/GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)**\*\***
- 2 tsp granulated sugar or honey

### Vanille Cinnamon Kid-Friendly Café au Lait

- 4 C milk **\*\***(for DAIRY ALLERGY sub 4 C dairy-free/nut-free milk)**\*\***
- 1/3 C brown sugar
- 1 T pure vanilla extract **\*\***(for CELIAC/GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not

imitation vanilla flavor—check label)\*\*

☐ 1 T ground cinnamon

## Food Allergen Substitutions

### Apple Cranberry Tarte Tatin Cups

**Celiac/Gluten/Wheat/Dairy:** For 1 puff pastry sheet OR 1 ready-to-bake pie crust, substitute 1 gluten-free/vegan puff pastry sheet OR 1 gluten-free/vegan ready-to-bake pie crust.

**Dairy:** For 1/4 C cream cheese, omit for child with allergy OR substitute 1/4 C dairy-free/nut-free cream cheese. Use vegetable oil or a nut-free/soy-free oil to grease the pan instead of butter.

### French Vanille Crème

**Dairy:** For 1/2 C cream cheese, omit for child with allergy OR substitute 1/2 C dairy-free/nut-free cream cheese.

**Celiac/Gluten/Wheat:** Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

### Vanille Cinnamon Kid-Friendly Café au Lait

**Dairy:** For 4 C milk, substitute 4 C dairy-free/nut-free milk.

**Celiac/Gluten/Wheat:** Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

## Instructions

### Apple Cranberry Tarte Tatin Cups

#### preheat + line + chop

Preheat your oven to 350 F and line muffin pan wells with paper cupcake liners. Chop **3/4 pound apples** and **1/3 cup cranberries** into little bits. Place all the chopped fruit into a large bowl.

#### whisk + toss

In a medium bowl, combine **1/3 cup brown sugar**, **1/4 C room temperature cream cheese**, **2 teaspoons cornstarch**, and **1/2 teaspoon salt** and whisk together. Add the sugar and cream cheese mixture to the fruit in the large bowl and toss to coat well.

#### roll + shape

On a lightly-floured work surface, roll out **1 sheet of puff pastry** with a rolling pin. Using a circular cookie cutter or the lid of a jar, cut the dough into circles that will fit into your muffin pan wells.

### spoon + fill

Gently press the dough into the lined wells of the muffin pan to make cup shapes. Spoon about 1 to 2 tablespoons of the fruit filling into the middle of each cup of dough.

### bake + cool

Bake at 350 F until tarte tatin cups are golden brown and juices are bubbling, about 15 to 18 minutes. Let them cool down a bit, then sprinkle extra **brown sugar** or a dollop of **French Vanille Crème** on top before eating. "Bon appétit" (Bohn AHP-peh-tee) or "Enjoy your meal" in French!

## French Vanille Crème

### measure + whisk

Have your kids measure and add **1/2 cup room temperature cream cheese, 1 teaspoon vanilla extract**, and **2 teaspoons sugar or honey** to a small mixing bowl. Then, whisk everything together. Practice counting to 5 in French while you whisk: 1 un (uhn), 2 deux (deuh), 3 trois (twah), 4 quatre (KAH-truh), 5 cinq (sank). Voilà! You have **French Vanille Crème** to drizzle over the top of Apple Cranberry Tarte Tatin Cups or other pastries!

## Vanille Cinnamon Kid-Friendly Café au Lait

### measure + combine

Have your kids measure and combine **4 cups milk** and **1/3 cup brown sugar** in a **cold** saucepan.

### whisk + simmer + dissolve

Adults place the saucepan on the stove and turn the heat to high. Whisk until the milk is simmering and the sugar dissolves. Remove from the heat and let the hot milk stand for 2 minutes, then pour into a pitcher.

### whisk + pour + sprinkle

Kids can add **1 tablespoon of vanilla extract** and whisk the sweetened vanilla milk until a thick foam forms on top. Pour into cups and sprinkle with **cinnamon**. "Santé" (SAHN-tay) or "Cheers" in French!

## Featured Ingredient: Apples!

Hi! I'm Apple!

"I'm delighted to be part of your recipe! Not only does "an apple a day keep the doctor away," but I'm also versatile and delicious in both sweet and savory dishes, like pies, cakes, breads, salads, and casseroles, and added to vegetables and roasted meats. Not to brag, but I have a fabulous, round(ish) figure and come in several colors and varieties of sweet and tart flavors!"

History

Here's a story about the Granny Smith apple that is long but cute: In the year 1868, near Sydney, Australia, a grandma named Marie Smith had been testing different types of French crabapples for cooking, and she ended up throwing the used apple cores out her window as she worked. Granny Smith saw that a new apple tree (or cultivar) had sprung up below her kitchen windowsill. She cultivated the tree and found that the apples it produced were good for cooking and eating. They were tart, sweet, and crisp. Grandma Marie Smith took a stall at a farmer's market in Sydney, where her apples stored exceptionally well and became very popular. She sold her apples once a week and called them Granny Smith's Apples. Smart (and enterprising) fruit merchants in the 1890s and 1900s experimented with methods to transport the Granny Smith apples overseas in cold storage. Because of its excellent shelf life, they could export the Granny Smith apple long distances and most times of the year. Since growing fruit from the seeds of the Granny Smith apple produces trees with fruit that isn't as good as the original, grafting or cuttings are required instead. All Granny Smith apples grown today are from grafts of Grandma Marie Smith's original tree in Sydney.

Apple trees were domesticated thousands of years ago. A wild apple native to the mountains of southern Kazakhstan in Central Asia is considered the ancestor of most domestic apple varieties.

Worldwide, 7,500 varieties of apples are grown! If just 12 kids were growing that many, each of them would end up with 625 different kinds!

Apples are victims of (or blessed by, depending on how you look at it) their own genetic creativity. An apple from a tree grown from a seed will be nothing like its parents. And because of this, historically, thousands upon thousands of varieties of apples have come into existence. Apples have evolved to adapt to all environments. They can be grown all over the world. Now, the number of apple varieties is much more narrow due to farming practices and consumers' desire for the "perfect red apple." The only way to ensure genetic repeats of apples is to "graft" the trees.

Grafting apple trees involves combining a bottom rootstock of one tree to the scion, or budding branch, of another tree to grow a new successful apple tree.

## Anatomy & Etymology

Apples come in all shades of reds, greens, and yellows. They are members of the Rose family. Other members include strawberries, pears, plums, peaches, and raspberries.

Every spring, apple trees bloom or flower. At the bottom and inside each blossom is an ovule. Inside the ovule are the seeds that will eventually turn into an apple! It takes about 4 to 5 months from the time the blossoms are pollinated for the apples to be ready to pick.

New apple trees take four to five years to produce their first fruit!

A raw apple can contain 86 percent water!

If you put an apple in water, do you think it will sink or float? It will float! That's because about 25 percent of an apple's volume is air. And that's why you can play a game of "bobbing for apples" at Halloween parties!

An apple tree can grow to more than forty feet and live over a hundred years!

A Japanese farmer picked the heaviest apple on record in 2005. It weighed 4.1 pounds!

The word "apple" came from the Old English "æppel," which is Germanic in origin. Until the 17th century, "apple" could refer generically to any nut or fruit other than berries.

## How to Pick, Buy, & Eat

August marks the beginning of apple season. Apple season peaks in September—some of the most delicious apple varieties are available then: the Honeycrisp (our fave!), Cortland, Macintosh, and Gala.

October apples are perfect for baking.

Apples are picked by hand when it's time to harvest them. Choose apples that have smooth skin and are free from blemishes. They should feel heavy for their size and feel firm. Then, give it a sniff—fresh apples smell almost floral-like and super pleasant.

It is so fun to go to an orchard in the fall and pick apples for yourself. Of course, apples are available year-round in most grocery stores and are most affordable during the months when they're in season (August through October).

Farmers often use honeybees to pollinate apple trees.

You can eat apples in so many ways. Try dicing half an apple and adding it to a spinach salad with walnuts or pecans, red onion, and goat cheese. Stuff and bake them for a cozy autumn treat. You can juice, blend, or grind apples to make juice, cider, or smoothies. Slice, chop, or mash them and add them to a variety of apple treats: pie, strudel, cake, donuts, tortes, turnovers, dumplings, galettes, fritters, muffins, and crisps or crumbles. You can thinly slice and dehydrate apples to make chips or cook and mash them to make applesauce, adding a dash of cinnamon for extra flavor. Apple marries beautifully with a ton of different sweet AND savory foods like fennel, cheddar, caramel, cinnamon, butternut squash, rooibos, sauerkraut, and sausage.

## Nutrition

"An Apple a Day Keeps the Doctor Away." This saying originated because people believed fruits were important to a nutritious diet. A 2015 study found that people who ate an apple a day took fewer prescriptions.

Red Delicious and Fuji apples contain the most polyphenols, micronutrients found naturally in plants with antioxidant and anti-inflammatory properties. They can help prevent heart disease, control blood sugar, lower cancer risk, and help your immune system function properly. More polyphenols are found in an apple's peel than its flesh, so be sure to eat the peel, which will also add to your fiber intake!

Isn't it amazing to think that our bodies are hard at work keeping us strong and healthy while we go about our daily activities? Think of it: just now, your body is pumping blood through your veins and arteries, delivering nutrients to your cells to create energy, building proteins to protect you from getting sick, and so much more. That's why it's so important to eat nutritious foods, like apples!

