



THE ingles TABLE

with Abby J
Apple Tarts with Raspberry Jelly & Brie

Shopping List

- 1 sheet of puff pastry
- 2 cups lemonade
- 3 apples sliced your choice sliced
- 1/2 cup unsalted butter melted
- 6 oz. president's cheese sliced into 1/4 inches
- 3/4 cup raspberry jam

Cooking Instructions

1. Roll out a sheet of pastry and cut into 12 pieces. Brush pastry with butter.
2. Slice the apples and place into the lemonade and soak 15 minutes.
3. Take the apples out of the lemonade and place the apples on top of the pastry and top with brie and bake for 15 min on 350 degrees.
4. Take them out of the oven and add 1 tablespoon of raspberry jam or your favorite on top of the tart.



ingles-markets.com | inglestable.com