

## Cajeta Apple Tarts with Berry Salsa

*Makes 6 individual tarts*

Recipe from Rick Bayless' *Mexico One Plate at a Time*

- 1 1/3 cups flour
- ¼ tsp baking powder
- ¼ tsp salt
- 6 oz butter
- 3 oz cream cheese
- 1 ½ tsp apple cider vinegar
- 5 apples (preferably Gala)
- 1 tsp lime zest
- 1 cup cajeta or other carmel sauce
- 2 cups fresh berries
- 2 Tb sugar
- 2 Tb lime juice
- Whipped cream

Make the dough – mix flour, baking powder, and salt in a food processor. Pulse once or twice until well mixed. Add 4oz of the butter and all of the cream cheese and pulse several times until the mixture resembles crumbs. Add the vinegar plus 1.5 tsp of cold water and pulse until the dough forms clumps. Add more flour or water if necessary. Move dough from the food processor to a work surface and form into a ball, then divide into 6 equal parts. Form each into a small ball, then place on a plate and cover with plastic. Refrigerate for at least 45 minutes, as much as a couple of days.

Make the apple cajeta mixture – Peel and core the apples and cut into ½ inch dice. Add to a large nonstick skillet over medium-high heat along with the remaining butter. Cook for about 12 minutes, until apples are well browned. Add the cajeta and ½ tsp of the lime zest. Stir until well mixed, then remove from heat. Transfer to a plate, then place in refrigerator to cool.

Form the tarts – on a lightly floured surface, roll each dough ball into a round about 1/4" thick. (Don't worry how circular it is – this is supposed to be kind of free-form and rustic.) Place on a parchment-lined baking sheet. Spoon some of the apple mixture into the middle of each round, then fold up the edges to make the tarts. Again – think free form and don't worry about uniformity.

Make the berry sauce – in a non-metallic bowl, mix some the lime juice, sugar, remaining lime zest, and several of the berries. Mash the berries and stir to create a syrupy mixture. Add the remaining berries and stir. Cover and place in fridge.

If you want to move as quickly as possible, place in the freezer for exactly 20 minutes. If you're working ahead, cover with plastic and place in fridge for up to 6 hours.

When ready to bake, preheat oven to 400 degrees. Bake for 20 – 25 minutes or until browned. Top with the berry salsa and some whipped cream.