

Indulgence

with
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Here in Vermont, it is the most beautiful time of the year--with the foliage colors at their peak with their brilliant yellows and reds--with the cool evenings and warm days--some mornings with frost on the pumpkins--streets lined with glorious maples--and, of course, apple groves everywhere. Envision all of this while enjoying this scrumptious dessert.

Individual Apple Tarts with Maple Syrup and Vanilla Ice Cream

1 pound frozen puff pastry, thawed
4 Granny Smith apples, peeled, cored and sliced thin
4 Tablespoons unsalted butter, cut into small pieces
4 Tablespoons sugar
Vanilla ice cream
Pure maple syrup

1. Preheat the oven to 400 degrees.
2. On a lightly floured work surface, roll out the dough 1/8 inch thick. Cut out four 7-inch rounds. Place the rounds on a large heavy cookie sheet, spaced well apart.
3. Using one apple per tart, arrange the slices in concentric circles on the dough rounds. Dot each tart with 1 tablespoon of butter and sprinkle each tart with 1 tablespoon of sugar.
4. Bake the tarts in the middle of the oven for 25 minutes, or until the pastry is golden brown.
5. Transfer the tarts to plates, and serve them warm with a scoop of vanilla ice cream and a little maple syrup poured over the ice cream.