



## River Whey Creamery Keystone-Apple-Cajeta Puff-Tarts

**Prep Time:** 10 minutes

**Bake Time:** 15 minutes

**Makes:** 3 tarts



### Ingredients:

1 Pepperidge Farm Puff Pastry Sheet, thawed, separated, and cut in half to make 6-3 inch by 4 in. rectangles

1 Large Granny Smith Apple, cored, halved, and cut into slices

3 rounded teaspoons River Whey Creamery Whey Cajeta

3 ounces River Whey Creamery Keystone Cheese

### Directions:

1. Preheat your oven to 400 degrees F.
2. Place a sheet of parchment paper on a baking sheet, dust it lightly with flour, and set aside.
3. Place three of the puff pastry rectangles onto the prepared baking sheet.
4. Place one teaspoon full of the cajeta, one ounce of the cheese, and one or two slices of the green apple in the center of each of the pastry rectangles; leave at least a ½ inch border around the edge.
5. Dip your finger in water and moisten the ½ inch edge around the pastry rectangles.
6. Place the three remaining puff pastry rectangles on top of the filled pastry and, pressing with a fork, crimp the edges closed on all four sides.
7. Place the sheet tray with the pastry into the preheated oven for 10 to 15 minutes until the pastry is puffed and golden-brown-and-delicious! (G-B-D)
8. Remove the sheet from the oven and let the pastry cool for 5 minutes.

Serve warm, by itself, drizzled with chocolate sauce or more of the Cajeta, or with some vanilla ice cream!