

spoon+fill

Spoon about 1-2 T of the fruit filling into the middle of each circle of dough. Fold the dough over the filling and press the edges to seal well.

bake+rest

Stuff each of the stuffed and folded pastries into your muffin/cupcake pan. Bake at 350 degrees until cups are golden brown and juices are bubbling, about 15-18 minutes. Sprinkle with **extra brown sugar** on top and let rest a bit to cool down before eating!



vanilla cinnamon steamers

measure+simmer

Pour and measure **5 C milk** and **¼ brown sugar** into a saucepan. Carefully turn the heat on to high and whisk frequently until the sugar dissolves and the milk begins to simmer, about 3-4 minutes. Remove the pan from heat, add **1½ T vanilla extract** and **2 big pinches of ground cinnamon**. Let the milk stand for 2 minutes.

whisk+serve

Whisk the milk mixture vigorously to form a thick layer of foam on top. Divide the steamers into cups, topped with a dollop of foam. Sprinkle with **extra cinnamon** and enjoy!

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Family Fun Recipes



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shopping list

Tarte Tatin Dough

(or use 1 15-oz puff pastry)

- 1 C all purpose flour
- 1 T butter
- 1 T sugar
- ½ tsp salt

Vanilla Cinnamon Steamers

- 5 C milk
- ¼ C brown sugar
- 1½ T vanilla extract
- 2 big pinches cinnamon

Tarte Tatin Filling

- ¾ lb Granny Smith apples
- ⅓ C fresh cranberries
- 1-2 T butter + extra to grease muffin pan
- ⅓ C brown sugar
- ¼ C cream cheese, room temp.
- 2 tsp cornstarch
- ½ tsp salt

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The History of Tarte Tatin!

Tarte Tatin (tart tah-TAN) is a famous French upside-down apple tart, or a sweet upside-down cake, made by covering the bottom of a shallow baking dish with butter and sugar, then apples, and topping with a pastry crust. While baking, the sugar and butter create a delicious caramel that becomes the topping when the tart is inverted onto a serving plate. There is one rule for eating Tarte Tatin, which is scrupulously observed - it must be served warm, so cream placed on top melts on contact. To the French, a room temperature Tarte Tatin isn't worth the pan it was baked in.

Accidents lead to delightful things and the story of the Tarte Tatin's origins is proof of that! As the story goes, the first Tarte Tatin was accidentally created in the late 1800s at Caroline and Stephanie Tatin's inn, just south of Paris. One particularly hectic day, Stephanie was preparing dinner for her guests, but she forgot to put a pie crust on the bottom of her apple pie. Because she was running out of time, she put the dough on top of the pie instead. After she flipped the pie over, she discovered that the apples had caramelized perfectly and the pie was an instant hit with the guests. Thus was born one of the most classic desserts in French cuisine!

The surprise ingredient is: Cranberries!

- ★ **Cranberries have an a variety of different names since their discovery.** Eastern Indians called them "sassamanesh", Cape Cod Pequots and the South Jersey Leni-Lenape tribes named them "ibimi", or bitter berry. German and Dutch settlers came up with "crane berry" because the vine blossoms resembled the neck, head, and bill of a crane, that we arrive at what we know today as the cranberry.
- ★ **The cranberry is one of only a handful of fruits native to North America** - the Concord grape and blueberry being the others. Cranberries are primarily grown in five states - Massachusetts, Wisconsin, New Jersey, Oregon, and Washington. The hearty cranberry vine thrives in conditions that would not support most other crops: acidic soil, few nutrients, and low temperatures, even in the summer.
- ★ **Cranberries are also called "bounce-berries"** because the small pockets of air make them bounce and float in the bogs when they are ready to harvest!
- ★ **Americans consume some 400 million pounds of cranberries each year!** About 80 million pounds, or 20% are gobbled up during Thanksgiving week.

Time for a laugh!

What do you call an angry pea? A Grump-pea!

What do you call a pea that runs into a Grump-pea? A Black-Eyed Pea!

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