

Open face Apple Pie (for 10)

Ingredients:

- 1 Frozen Puff Pastry Sheet
- ¼ cup Brown Sugar
- 1 ½ tsp Corn Starch
- ½ tsp Ground Cinnamon
- 2 tbsp Butter
- ¼ cup Dark Rum
- 2 Large Peeled, Cored, and Diced Apples

Instructions:

- 1) Thaw the pastry sheets at room temperature. Unfold the pastry sheet on a lightly floured baking tray. Prick pastry with a fork and set aside.
- 2) In a small bowl, combine brown sugar, cornstarch and cinnamon.
- 3) In a large pot, melt butter over medium heat. Stir in sugar mixture from step 2, add apples, and cook for about 10 minutes or until apple is soft, stir occasionally. Remove from heat. Spoon apple mixture over puff pastry.
- 3) Bake the apple [UTF-8?]pie at 375°F for 25 minutes or until the pastry is puffed and golden brown.