

# North Carolina Apple Growers Association Apple Dessert Recipe Contest

First Place: Emily Olsen, Knightdale

## **Fresh Apple-Cranberry Tart**

2 cups finely chopped apples  
1 cup finely chopped fresh cranberries  
2 tsp. orange zest, divided  
2 Tbsp. orange juice  
2 Tbsp. brown sugar  
2 Tbsp. applesauce  
1 jalapeño, seeded and finely minced  
1 tsp. candied ginger, finely minced  
8 oz. cream cheese, softened  
1/3 cup granulated sugar  
1/4 tsp. cinnamon  
1 box frozen puff pastry

Thaw puff pastry according to package directions. Unfold and place on baking sheet. Pierce pastry all over with a fork and bake 15 minutes at 400 degrees. Remove from oven and let cool.

Combine cream cheese, granulated sugar, 1 t orange zest, and cinnamon. Beat well with electric mixer till smooth. Spread on cooled puff pastry.

Combine apples, cranberries, remaining 1 t orange zest, orange juice, brown sugar, applesauce, jalapeño, and candied ginger. Stir thoroughly. Spoon fruit mixture over cream cheese layer.