

Apple Tartlets with Vanilla Ice Cream and Cranberry Sorbet

<http://userealbutter.com/2008/10/26/apple-tartlets-recipe/>

crust

1 1/4 cups flour
1 cup rolled instant oats
1/2 cup sugar
1/2 cup light brown sugar (packed)
3/4 cup unsalted butter, soft

apples

4 apples (Granny Smith or other tart and crisp apple), peeled, cored, sliced
4 tbsps butter
4 tbsps sugar
1 tsp cinnamon

[vanilla ice cream](#)

[cranberry sorbet](#)

Cut the sugars into the softened butter. Mix in the flour and oats until coarse crumbs are formed. Press the dough into 4-inch tartlet pans (I got 4, but maybe I should have made them thinner and gotten 6). Bake at 350°F for about 10 minutes or until just golden. Remove from pans and let cool on cooling rack.

Melt the butter in a saucepan. Toss the apples with the sugar and then add to the saucepan. Add the cinnamon. Cook the apples over high heat, stirring the apples until they brown and the sugar and butter turn to a thick caramel. Remove from heat.

Fill the tartlet shells with caramelized apples. Top with a scoop of vanilla ice cream and a scoop of cranberry sorbet.