

Apple Smores Tartlets

Recipe By *Faigy Grossman*



Cooking and Prep:  45
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Purim, Rosh

Hashanah, Sukkot

Source: Family Table by

Mishpacha Magazine

Amazing combo! The flavors of the apple filling and s'mores ingredients come together to create a fantastic tasting dessert/miniature to present to your family and friends!

Ingredients (7)

Main ingredients

- 3 Granny Smith apples, peeled and diced
- 1/4 cup brown sugar
- dash cinnamon
- 12 (3-in./7.5-cm.) pie shells, prebaked for 10 minutes
- 1/4 cup cinnamon graham cracker crumbs

2/3 cup mini marshmallows such as [Elyon Vanilla Mini Marshmallows](#)

1/3 cup [Glicks Chocolate Chips](#)

Start Cooking

Tartlets

1. Preheat oven to 350°F (180°C).
2. In a small pot, combine apples, brown sugar, and cinnamon and cook until beginning to soften, about ten minutes, stirring frequently.
3. Remove apple mixture from heat and divide evenly among pie shells. Sprinkle crumbs over apple filling.
4. Distribute marshmallows and chocolate chips evenly among shells.
5. Bake for 15 minutes, or until marshmallows begin to brown.
6. Serve warm with vanilla ice cream.