



THEATRICAL
OUTFIT

TO HEARTS ATL RECIPES

Apple Rose Tart

Ingredients:

- ½ Package Puff Pastry, Thawed
- 2 Apples – Any Kind Will Work, Choose Your Favorite
- Juice of Half a Lemon
- 3 Tablespoons Apple Butter or Jam – Whatever Flavor You Would Like to Pair with the Apples

Directions:

- Thaw the puff pastry at room temperature.
- Prepare a bowl half filled with water and the lemon juice. Cut the apples in half, remove the core and cut the apples in paper-thin slices. Right away, place the sliced apples in the bowl so that they won't turn brown.
- Microwave the apples in the bowl for about 3 minutes, to make them slightly softer and easy to roll. The apple slices should be cooked just enough to bend without breaking. If they break, microwave a few more minutes.
- Unwrap the puff pastry over a clean and lightly floured counter. Using a rolling pin stretch the dough into a rectangular shape. Cut the dough in 6 strips, each about 2 x 9 inch.
- Spread a thin layer of preserves on each strip of dough.
- Preheat the oven to 375°F. Drain the apples.
- Arrange the apple slices on the dough, overlapping one another. Make sure the top (skin side) of the slices sticks a little out of the strip.
- Fold up the bottom part of the dough over the slices.
- Starting from one end, carefully roll the dough, keeping the apple slices in place. Seal the edge at the end, pressing with your finger, and place in a regular muffin tin.
- Do the same for all 6 roses. Bake at 375°F for about 40-45 minutes, until fully cooked. If after the first 30 minutes the apples start to burn on top, move the pan to a lower rack of the oven and finish baking. You can also cover loosely with aluminum foil for these last 10-15 minutes, to avoid burning the top.

Bailey's Fudge Mini Cheesecakes

Prep Time: 20 min
Cook Time: 34 min

Ready in: 4:24 h
Yield: 12 mini cheesecakes

Ingredients

For the crust:

- 6 tablespoons sugar
- 6 tablespoons flour
- 6 tablespoons cocoa powder
- pinch of salt
- 4 1/2 tablespoons unsalted butter, softened

For the cheesecake:

- 1 pound cream cheese (that's two 8-ounce packages)
- 2/3 cup sugar
- 6 tablespoons Irish cream
- 1 teaspoon vanilla
- pinch of salt
- 2 large eggs, room temperature

For decoration:

- 1/2 batch [Baileys fudge sauce](#) and / or chocolate chips, optional

Directions

For the crust:

1. Preheat the oven to 350 °F. Line a muffin pan with 12 muffin liners. Note that this crust recipe does not work in a regular pie pan – only as mini cheesecakes.
2. In a large mixing bowl, mix the sugar, flour, cocoa powder, and salt together. Using an electric hand mixer, beat in the butter at low speed until thoroughly combined. If you have trouble incorporating it, use your hands (it'll be very sticky).
3. Divide the crumbs between the muffin liners. Press down lightly with the bottom of a shot glass. Bake for 11-13 minutes or until the crust no longer appears wet. The crust will likely bubble and you may have some small holes in the crust. After removing from the oven, use the shot glass again to lightly press down (which will remove the holes).
4. After baking, the crust will still be soft but will firm up as it cools. Let cool for 10 minutes while you prepare the cheesecake. I turned off the oven for about 5 minutes and at that point, it was at 275 °F, which is the temperature you need to bake the cheesecakes at. You can alternatively immediately turn the temperature down to 275 °F after removing the crusts.

For the cheesecake:

5. Preheat the oven to 275 °F (if it's not already). With an electric hand mixer, beat the cream cheese and sugar on medium speed until well combined. Add the Irish cream, vanilla and salt and mix on low until combined. Add the eggs, one at a time, and stir just until well incorporated. Do not over mix!
6. Fill each cup almost to the top with batter and bake for 20 minutes or until the middle is set and doesn't jiggle when the pan is tapped. Turn off the oven, open the oven door (at least 1 foot), and let the cheesecakes cool in the oven to prevent cracks from forming. Once completely cool (about 1 1/2 hours), remove from the oven.
7. Take the liners off (I find them easier to remove before refrigeration, but you can remove them later) and refrigerate for at least 2 hours or until ready to serve.
8. If using the Baileys fudge sauce, only make 1/2 the batch and use a little less than 1 1/2 teaspoons of fudge per cheesecake. Work quickly as the fudge firms up quickly. Top with chocolate chips, if desired.
9. Refrigerate in an airtight container for up to 3 days.

Bailey's Fudge Sauce

Prep Time: 2 min

Ready in: 7 min

Cook Time: 5 min

Yield: 8 servings (1 cup)

Ingredients

- 1/2 cup Bailey's or other Irish Cream Liqueur or Irish Cream-flavored coffee creamer
- 1/4 cup unsweetened cocoa powder
- 1/4 cup brown rice syrup or corn syrup
- 2 oz. semisweet chocolate chopped, or about 1/3 cup semisweet chocolate chips

Directions

1. Whisk together the Bailey's, cocoa powder, and brown rice or corn syrup in a small pot until smooth.
2. Bring to a boil, stirring frequently, then reduce heat to low and simmer for about 3-5 minutes, until thickened slightly.
3. Remove from the heat and add the chocolate. Stir until smooth.
4. Cool slightly and use immediately, or store in the refrigerator. It will be thick once chilled, so if you want it pourable, you may need to warm it slightly.