

Recipes



TARTE TATIN



MURDER

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A SEAGRASS SWEETS COZY MYSTERY

Introduction

Thank you for downloading these recipes. If you are interested in more of my books or recipes from other books, please visit my website at SandiScottBooks.com

Recipes included:

1. Apple Tarte Tatin
2. Powdered Buttermilk Beignets With Raspberry and Chocolate Dipping Sauce
3. Chocolate Cupcakes



Apple Tarte Tatin is one of my favorite autumn desserts. Slices of tart apple are cooked in caramel and then topped with buttery and flaky puff pastry. Who wouldn't love that? You can serve it with creme fraiche or vanilla ice cream.

Apple Tarte Tatin

Ingredients:

5 pounds firm apples (granny smith's work very well)

1/2 cup salted butter

1 1/2 cups sugar

one sheet store bought frozen puff pastry, thawed

1/4 cup calvados

8 ounces creme fraiche

Tarte Tatin

Directions:

Preheat oven to 375 degrees. Place a rack in the center of the oven.

Peel the apples. Using a melon baller and a paring knife remove the core of the apples. Trim the ends of the apples so they are flat.

In a 9 - 10 inch oven safe pan with straight sides, melt the butter.

When the butter is melted, add the sugar and stir it until it is melted and a deep golden brown. The caramel should be smooth and consistent in color.

Remove the caramel from the heat and allow to cool for about 5 minutes.

On a floured surface roll out the puff pastry dough until it is very thin and larger than the pan. Using the lid of the pan for a guide, cut the pastry into a circle which will fit over the pan.

When the caramel has firmed up just a bit, arrange the apples in concentric circles, standing on end into the caramel in concentric circles.

Cut a small circle out of the center of the dough (about the size of a dime) and rest it on top of the apples. Any excess dough can be tucked in between the apples and the side of the pan.

Place the pan on a baking sheet and into the the oven on the center rack. Allow tarte to bake for about 45 minutes, until the crust is golden brown.

Remove pan from oven and place it on a burner over high heat for about 5 minutes to cook off some of the excess moisture (it will still look a little saucy).

Place a platter that is slightly larger than the pan and the tart over the lip of the pan. Invert the pan over the platter to release the tarte.

Pour the Calvados into the pan and heat it over medium heat, scraping up any bits of apple left in the pan. Spoon the heated Calvados over the tarte and allow it to cool.

Allow the tarte to cool for about 45 minutes. When cooled, cut it into wedges and serve it with dollops of creme fraiche.

Image Sources:

[joyosity](#)

From [Foodista](#)



Ingredients

Beignets:

- 3/4 cup 1% milk
- 1 1/2 cups buttermilk
- 4 teaspoons active dry yeast
- 2 1/2 tablespoons sugar
- 1 1/2 cups bread flour
- 2 cups white whole-wheat flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- Canola oil for frying
- Confectioners' sugar (lots)
- Small Brown Bag

Raspberry Sauce:

- 1/2 cup of frozen raspberries
- 1/4 cup of powdered sugar
- 2 teaspoons of raspberry jam

Chocolate Sauce:

- 4 ounces of semi-sweet chocolate chips
- 1/2 cup of half-and-half or cream
- 1/4 cup of Golden Syrup

Powdered Buttermilk Beignets With Raspberry and Chocolate Dipping Sauce

Preparation

Raspberry Sauce:

1. In a saucepan, add the frozen raspberries and powdered sugar.
2. Bring to a simmer and cook for about 3-4 minutes.
3. Gently mash the raspberries with the back of a spatula while they cook.
4. After 4 minutes, remove from heat and add the raspberry jam. You could puree this mixture before serving, but I prefer it chunky.
5. Chocolate Sauce:
6. In a saucepan, add the chocolate chips and cream.
7. Allow the chocolate chips to melt, stirring occasionally.
8. Remove from heat once chips have melted and add the golden syrup.

Beignets:

1. Heat the 1% milk in a saucepan.
2. Once it starts to simmer, remove pan from heat and add the buttermilk.
3. Pour milk into a standing mixer.
4. To the milk, whisk in the yeast and sugar. Let sit until foamy, approximately 5 minutes.
5. In a separate bowl, mix the flours, baking soda and salt.
6. Turn the mixer on low speed and slowly add the flour mixture until just incorporated and dough is in the shape of a ball and is slightly sticky.

7. Cover the standing mixer bowl with saran wrap and let sit in a warm, draft-free location for about an hour.
8. After an hour, lightly flour your work surface and pour out your dough.
9. Using as little flour as possible, fold the dough over in half and tuck in the edges to make a ball.
10. Flatten the ball and with a floured rolling pin.
11. Roll the ball out into a circle until the circle is about ½ an inch thick.
12. Using a knife or other sharp object cut the dough into any shape you want. I find that cutting the dough into long and thick 'logs' makes the beignet's good for dipping.
13. Let sit for a few minutes.
14. In the meantime, pour canola oil into a Dutch oven until the oil is about 2-3 inches deep.
15. Heat oil to 375 degrees.
16. Once oil is hot, drop in the dough 4-5 at a time and turn frequently.
17. Allow to fry for 2-3 minutes, or until a lovely golden dark brown.
18. Transfer the beignets to a drain on a paper towel lined plate.
19. Add some powdered sugar to the brown paper bag and drop in 3-4 beignets.
20. Close the bag and shake until the beignets are completely covered in powdered sugar.
21. Serve warm with the dipping sauces.

Recipe from [Foodista](#). Photo: [Zomppa](#)



Chocolate Cupcake Recipe

Preparation

1. Method
2. Mix all ingredients for cupcake together until moist and well blended.
3. Put in cupcake cups and bake for 20-25 minutes at 350 degrees F.
4. To make the frosting, melt the chocolate in a heat-proof bowl set over a pot of simmering water.
5. Set aside to cool until just barely warm.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese and butter on medium-high speed until pale and fluffy, about 3-4 minutes.
7. Gradually mix in the confectioners' sugar, cocoa powder and salt. Beat in the melted and cooled chocolate and then the sour cream.
8. Continue beating until the mixture is smooth and well blended. Frost cupcakes immediately before the chocolate hardens and the frosting sets.

Recipe from [Foodista](#)

Ingredients

For Cupcake

- 1 1/2 cups flour
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/3 cup cocoa powder
- 1/2 cup oil
- 1 cup water
- 1 teaspoon vanilla extract
- 1 tablespoon vinegar

For frosting

- 1/2 cup chocolate chips
- 6 oz. cream cheese, at room temperature
- 6 tbsp. unsalted butter, at room temperature
- 2 cups confectioners' sugar, sifted
- 4 tbsp cocoa powder
- Pinch of salt
- 2/3 cup plus 1 tbsp. sour cream

Need something savory to go along with these sweet treats?

Check out the first book in the Seagrass Sweets Cozy Mystery Series, Cream Puff Murder. GetBook.at/creampuff

