

# Cinnamon Apple Pastry

Course: **Pastries**

Servings	Prep time	Cooking time	Total time
8 servings	15 minutes	20 minutes	35 minutes

## Ingredients

2 large apples

1 sheet of puff pastry

Cinnamon & sugar mixture

1 egg yolk

Powdered sugar (optional)

## Directions

- 1 Preheat and Prepare:** Preheat your oven to **200°C** (approximately **390°F**). Line a baking sheet with parchment paper, ensuring the turnovers won't stick.
- 2 Prepare the Apples:** Start by cutting the apples into thin slices, aiming for consistency so they bake evenly. Core each slice to remove the seeds and create crescent-shaped pieces. In a small bowl, combine cinnamon and sugar to your preferred sweetness. Coat each apple slice in the cinnamon-sugar mixture, tossing to cover all sides.
- 3 Prep the Puff Pastry:** Roll out your puff pastry on a lightly floured surface. Cut it into 6-8 equal squares. Lightly score the edges of each square with a knife, being careful not to cut through, to help create a nice border when they bake. On each square, make small incisions along the sides to help fold the pastry over the apples later.
- 4 Assemble:** Arrange apple slices down the center of each pastry square, overlapping slightly. Fold the outer edges of the pastry towards the center, criss-crossing them over the apples to hold everything in place. Lightly press down the edges to secure, keeping the apple slices visible in the middle.
- 5 Egg Wash:** In a small bowl, whisk the egg yolk until smooth. Brush each pastry with the egg yolk, focusing on the edges and folded sections to achieve a golden crust.
- 6 Bake:** Place the assembled turnovers on your prepared baking sheet, leaving a bit of space between each. Bake in the preheated oven for about **20 minutes**, or until the pastries are golden brown and the apples are tender. Remove from the oven and allow to cool for a few minutes on the baking sheet before transferring to a wire rack.
- 7 Finish with Powdered Sugar:** Once cooled slightly, dust each turnover with a bit of powdered sugar for a beautiful, bakery-like finish.