

Easy Apple Pastry

Course: **Pastry, Dessert**

Servings	Prep time	Cooking time	Total time
24 servings	20 minutes	30 minutes	50 minutes

Ingredients

For the apple filling:

2 sheets (about 500 g) puff pastry, thawed if frozen

3 medium apples (about 400 g), peeled and cut into 1 cm cubes

25 g (2 tbsp) brown sugar

1 packet vanilla sugar (8 g) *or substitute with 1 tbsp granulated sugar + ½ tsp vanilla extract or vanilla bean paste*

½ tsp ground cinnamon

400 ml (1 ⅔ cups) cloudy apple juice

1 packet vanilla pudding powder (about 37 g) *or substitute with 3 tbsp cornstarch + 1 tsp vanilla extract*

For the topping:

1 egg yolk

2 tbsp milk

50 g (½ cup) sliced almonds

Powdered sugar, for dusting

Directions

Prepare the apple filling:

- 1 Peel and chop the apples into small cubes (about 1 cm). Place them in a saucepan with the brown sugar, cinnamon, and 350 ml (1 ½ cups) of the apple juice. Let simmer gently for 5 minutes until the apples soften slightly.

Thicken with pudding powder:

- 2 In a small bowl, whisk together the pudding powder (or cornstarch substitute), vanilla sugar, and the remaining 50 ml (3 tbsp) of apple juice until smooth. Stir this mixture into the simmering apples. Cook for 1 minute on low heat, stirring constantly, until thickened. Remove from heat and let cool slightly.

Assemble the pastry:

- 3 Roll out one sheet of puff pastry onto a parchment-lined baking sheet. Spread the apple filling evenly over the pastry, leaving a small border around the edges. Place the second sheet of puff pastry on top and press the edges down with a fork to seal.

Cut and prepare for baking:

- 4 Using a sharp knife, cut the pastry into squares or rectangles (depending on your preference). Whisk together the egg yolk and milk, then brush the tops of the pastry squares with this mixture. Sprinkle with sliced almonds.

Bake:

- 5 Bake in a preheated oven at 180°C (350°F) for 20–30 minutes, or until golden brown and puffed.

Finish and serve:

- 6 Let the apple pockets cool slightly on a wire rack. Dust with powdered sugar before serving. Enjoy warm or at room temperature.