

Easy Apples and Cream Pastries

Course: **Pastries**

Servings	Prep time	Cooking time	Total time
6 servings	20 minutes	10 minutes	30 minutes

Ingredients

1 roll of puff pastry

200 ml heavy cream (1 cup)

2 tbsp granulated sugar (*adjust to taste*)

1 tsp vanilla extract

1 tsp ground cinnamon

1 small apple, thinly sliced (for topping)

3–4 tbsp apple jam or apple compote

1 egg yolk

Powdered sugar, for dusting

Mint or Rosemary leaves to garnish

Directions

- 1 Preheat Oven:** Start by preheating your oven to 200°C (392°F). This ensures the oven is hot enough to give your puff pastry that perfect golden-brown finish.
- 2 Prepare Puff Pastry:** Roll out the puff pastry on a clean surface. Cut out large circles from the pastry. These will serve as the base for your dessert. For the edge, cut out smaller circles from the center of some of the larger circles, creating ring shapes. Place the ring shapes on top of the large circles to create a raised edge. Brush the edges with egg yolk to give them a lovely golden color once baked.
- 3 Bake:** Place the prepared puff pastry circles on a baking sheet lined with parchment paper. Bake in the preheated oven for approximately 10-12 minutes, or until they are puffed up and golden brown. Remove from the oven and let them cool completely.
- 4 Prepare the Filling:** While the puff pastry is baking and cooling, prepare the filling. Whip the heavy cream until stiff, carefully add sugar, vanilla extract and cinnamon & whip again.
- 5 Assemble:** Once both the puff pastry and filling have cooled, carefully remove the center of the puff pastry pieces, if they have puffed up too much. Fill the center of each puff pastry piece with 1 tbsp of apple jam or homemade compote and the cinnamon cream filling. Decorate the top with fresh apple slices and mint or rosemary leaves.
- 6 Enjoy:** Serve immediately and enjoy this delightful fall treat with friends and family!