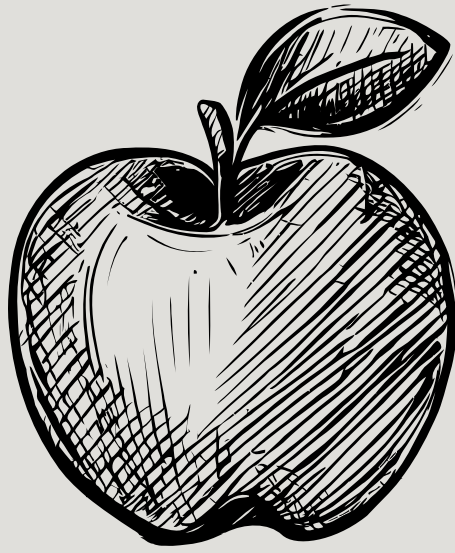




V's & Sister's Easy Eat Every Single One Apple Pastry

Ingredients:

- 1 sheet puff pastry, thawed and brought to room temperature
- 4 medium granny smith apples
- Dried cranberries, optional
- $\frac{1}{4}$ cup sugar
- 1-1/2 tbsp flour
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{2}$ tbsp lemon juice
- 2 tbsp butter (vegan butter works well too), melted
- Cinnamon-sugar blend
- Powdered sugar
- water
- Chopped pecans or walnuts, optional

1. Thinly slice/dice apples and place in a mixing bowl. Optional: Add a handful or two of dried cranberries to the apples and mix.
2. Add $\frac{1}{4}$ cup sugar, 1-1/2 tbsp flour, $\frac{1}{4}$ tsp cinnamon, and $\frac{1}{2}$ tbsp lemon juice to apples & cranberries and gently mix making sure to coat all apples. Set to the side.
3. Unroll puff pastry and roll out using a rolling pin (or your hands).
4. Add about 2/3 of the apple mixture to the center of the puff pastry across lengthwise (the long side). (I put leftovers in pot on the stove, add some water or apple juice/cider, and cook it down to make a fruit compote to use in yogurt, on top of ice cream, etc..)
5. Roll the puff pastry along the long side to make a log.
6. Slice pastry roll about $\frac{1}{2}$ inch wide each. You should get about 13-15 slices.
7. Place each slice flat on a cookie sheet or baking stone.
8. Use a pastry brush to brush melted butter over the tops of the slices. Sprinkle sugar-cinnamon on top.
9. Bake 15-20 minutes at 400 degrees or until pastry is no longer doughy.
10. 10. Allow apple pastry to cool for at least ten minutes.
11. 11. In a bowl mix about $\frac{1}{2}$ cup powdered sugar with a little bit of water. Add water a tbsp at a time until the glaze reaches the desired consistency. If it gets too watery, add more powdered sugar.
12. 12. Use a spoon to glaze the pastries. If desired, sprinkle with chopped pecans or walnuts. (I like to use my leftover baklava nut blend of pecans, sugar, and cinnamon.)
13. 13. Serve with a dollop of whipped cream or ice cream. Enjoy! xxV

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