Apple and cinnamon pastries



Consejo del chef

Serve warm with a scoop of ice cream.

Raciones para 4

- ❏ **2** Golden apples
- ❏ **80 gr** White sugar
- ❏ **2 Tablespoon** Ground cinnamon
- ❏ **50 ml** Milk
- ❏ **1 Sheet** Puff Pastry
- ❏ Vanilla and caramel ice cream

1. Remove the cores from the apples using an apple corer. Slice them into 1cm-thick rings.
2. Mix the sugar and cinnamon. Coat both sides of the apple slices with this mixture.
3. Cut the puff pastry into 1.5cm-wide strips and wrap them carefully around the apple slices.
4. Brush the surface of the apples with milk and sprinkle with the sugar and cinnamon mixture. Bake at 180 °C for 20 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/hojaldre-manzana/