

# Apple and cinnamon pastries

COOKING  
LOVERS TESA



## 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

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<https://cookinglovers.teka.com/es/receta/hojaldre-manzana/>

