





Puff Pastry Apple Pies

 Michelle Paris



 18 Servings  PREP: 20 mins  COOK: 100 hrs 30 mins

 Breakfast, Dessert, Fruit

A quick dessert or pastry to enjoy with coffee

Ingredients

1 box Puff pastry, thawed	Salt, to taste
2-4 Apples, small diced	1/2 tsp Cinnamon, optional
2-4T Butter, divided	1 Egg, beaten
1/2 cup Brown sugar, divided	

Directions

1. Preheat oven to 350. Remove 1 puff pastry sheet and open onto a cutting board. Eyeball cutting it into 9 squares of approximately equal size. Press squares into a muffin pan or silicone muffin cups lining a baking pan to form a cup.
2. Heat butter in a saute pan and add apples. Cook a couple of minutes to soften and add brown sugar (1Tbl at a time), salt and cinnamon if desired. Continue to cook until sugar is dissolved and forms a slightly thickened syrup over the apples. If too much sugar the apple mix will be too runny, too little and it'll be hard when cooked.
3. Spoon apple mix evenly into the 9 puff pastry cups. Lightly egg wash the rim of the puff pastry. Bake approximately 30 min or until puff is golden brown. Remove and allow to cool a few minutes before removing from molds.
4. Repeat with second sheet of puff pastry and apples.
5. Allow to cool completely before topping with whipped cream, icing or powdered sugar.

Notes

Apples vary in size and sweetness. If using smaller apples, you'll need more like 4. If using larger apples, you'll need about 2. A bit more brown sugar can be added to tarter apples just don't add too much to make too syrupy.

This recipe is adapted to cook in the microwave/convection oven in an Airstream.