

SIMPLE APPLE PIE

SERVES 2 pieces

PREP 5 mins

BAKE 20 mins

TOTAL 25 mins



INGREDIENTS

- 1 Frozen Puff pastry sheet
- 1 Big apple or 2 small apples
- 30g Brown sugar
- Sprinkle of ground cinnamon
- Pinch of salt
- 30g Unsalted Butter
- 1 Egg, beaten
- **Topping:** Ice cream or cream.

DIRECTIONS

1. Preheat fan-forced oven to 180C/350F.
2. Peel the apple and chop in half. Discard the cord, then chop in 2-3cm slices.
3. Slice the butter in strips or small squares.
4. Slice the pastry in half. This will give you 2 pieces.
5. On the baking tray, cover with baking paper.
6. Afterwards, place the pieces of pastry on top of the baking paper.
7. Place half of the sliced apples on top side of the pastry piece.
8. Sprinkle brown sugar, ground cinnamon, small amount of salt and butter. Afterward fold the pastry over the apple mixture.
9. Use a fork and press down the edges around the pastry. Make sure it is sealed well because the juice may spill out while cooking.
10. Brush the egg wash on top of the pastry.
11. Afterwards add sugar on top (optional)
12. Bake in the oven for 20 minutes or until the pastry is golden. Serve with ice-cream or cream.